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PARENT TEACHER ASSOCIATION
OF HAYT SCHOOL
CHICAGO, ILLINOIS

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PREFACE

To the point—has been the one thought in mind in compiling the Etiquette part of this book. Many etiquette books contain so much unnecessary reading matter that they become tiresome. This book contains the Etiquette which one more often finds a need and specially do we commend its study to the children and young people.

Customs may change from time to time making necessary the revision of some forms of etiquette but etiquette as it relates to manners will remain practically the same from generation to generation. The well-bred person will forever strive to improve and keep pace with the better things of life. Ignorance is absolutely the only excuse for bad manners and the man, woman or child, who ignores the study of etiquette is to be pitied.

In compiling the balance of this book we have tried to include material that will not only be of great value to the public but material that is not easily obtained thereby greatly enhancing is value. Hotel chefs, stewards, dietitions and business men throughout the United States made this book possible. To them, our friends, we extend our sincere thanks.

SINGUND
15 Ja 42
Book 395 R.P. Windsor

1072180

TABLE OF CONTENTS

A Few Things Worth Knowing 49
Bank Etiquette 25
Breakfast Menus 27
Birthday Directory 52
Cakes and Cookies 39
Calls 14
Candy Recipes 40
Calorie Chart 26
Calendar 54
Dinner Menus 32
Etiquette in Public 11
Frozen Recipes 36
French Recipes 43
Funeral Etiquette 19
German Recipes 44
Golf Etiquette 17
Home Hints 47
Have You Ever Tried 50
Housewife's Market Directory 51
Invitations 12
Introductions 14
Italian Recipes 42
Luncheon Menus 29
Laundry Helps 50
Meat Sauces 35
My Lady's Wardrobe 49
Pies 38
Preparation of Foods for the Sick 45
Spanish Recipes 41
Serving 100 People 35
Sanitary Suggestions 48
Special Address Blank 53
Table Manners 15
Telephone Etiquette 23
Things Children Should Know 9

PARENT TEACHER ASSOCIATION OF HAYT SCHOOL CHICAGO, ILLINOIS

The Hayt School Parent-Teacher Association is the outgrowth of a small group of women called a Mothers' Association, living in North Edgewater. The last meeting was held in my home, 6312 Kenmore Avenue, in 1916. Mrs. Orville T. Bright, a speaker from the Illinois Congress of Mothers, suggested the plan of forming a Parent-Teacher Association in order that a larger group might take advantage of our splendid meetings. Some of the members of the Mothers' Association objected to taking in the general public and therefore withdrew, but the majority of members had a vision of what such an organization might mean to a fast growing community. We consulted Mr. Kletzing, principal of the Hayt School, since a majority of members lived in that district. While he was not greatly enthused over the project, he offered no objections, in fact, offered to assist in every way possible.

We had about thirty-five charter members and I regret that I am not able to give the names of all. The first officers were as follows:

Mrs. B. F. Grdley, President; Mrs. J. L. Bright, First Vice-President; Mrs. A. W. Carlin, Second Vice-President; Mrs. J. P. Cline, Third Vice-President; Mrs. A. C. Scully, Recording Secretary; Mrs. J. H. Wright, Corresponding Secretary and Mrs. J. C. Ridgway, Treasurer.

The success of the Association was largely due to the untiring efforts of Mrs. J. P. Cline, Mrs. A. C. Scully, Mrs. J. C| Ridgway, Mrs. Harry E. Corey, Mrs. H. A. Henry, Mrs. Harry Ports, Mrs. J. L. Bright, Mrs. A. W. Carlin, Mrs. John Herrick (deceased), the Principal and techers of the Hayt School.

The Association held regular meetings the third Monday of each month and made an effort to enlist every parent. This was rather uphill work as the parents who should benefit by the talks were usually conspicuous by their absence and nearly the same faithful few attended the meetings regularly.

In October, 1916, we made an effort to increase the playground in connection with the Hayt school. Through the continuous effort of our Alderman, Mr. Frank J. Link, and the recommendation and assistance of the Superintendent, Mr. John D. Shoop, (deceased) who was in ill health at the time, the ground on Thome Avenue was secured.

In October, 1918, we again asked the assistance of our Alderman, Mr. Frank J. Link, whose word could be depended upon in having electric lights installed; this was also done in a short time.

The third year of the Association covered the war period and the majority of us were doing more Red Cross work than anything else and about the only thing accomplished during this time, besides holding the regular meetings, was holding one or evening meetings to promote patriotism.

This, I believe, covers the early period and history of the Hayt School Parent-Teacher Association.

MABEL A. GRIDLEY.

A BRIEF HISTORY OF THE GIRL SCOUT TROOP NO. 58

Girl Scout, Troop No. 58 was started in the year 1921, under the leadership of Mrs. R. W. Martindale, Captain, and Mrs. C. O. Wilson, Lieutenant.

The troop started with forty girl scouts and grew to fifty-seven.

Troop No. 58 has always had the full co-operation of the Hayt School and the Hayt Parent-Teacher Association.

In the year 1921 the Parent-Teacher Association of Hayt School presented a flag to the Troop, which flag the Troop is still using.

Mrs. Martindale turned the Troop Captaincy over to Mrs. Ralph Hayden in January, 1923.

During the time that Mrs. Hayden was Captain, Mr. Kletzing, Principal of the Hayt School, very lovingly turned over his Camp at Desplaines to Mrs. Hayden and the girl scouts for a period of five days. Mrs. Hayden and twenty-two of the girl scouts stayed at this camp, doing all their own cooking in the open and the good times enjoyed during this stay will never be forgotten by those who were fortunate enough to have had this advantage.

April 17, 1925, the Troop was turned over to Mrs. Martha Fabrice. In 1926 Mrs. H. T. Barker came in as Lieutenant.

The Troop has always had its full quota of thtirty-two scouts, and sometimes has had as many as forty. The Troop has always been very successful.

HISTORY OF OUR SCHOOL

The forerunner of this school was the old brick building on Clark St., known as the Rose Hill School. It contained two small rooms and two large rooms. As the number of pupils increased, the large rooms were partitioned, making three smaller rooms and an office and recitation room combined, giving a total of five class rooms and an office. As the population moved north, more space was needed and branches were opened along Clark Street and on Ridge Ave. Three of the present teaching force taught in the old Rose Hill Building, and one taught in a branch on Clark St. Standing in the front room of the second floor of this old building, looking eastward, we could see the street cars crawl along on Evanston Ave., (now Broadway) without a building between, to mar the sight. But the people came and new homes sprang up and school accommodations were badly needed. One day in 1905 the Business Manager, James A. Guilford, called to select a site for the new school building. His instructions from the Superintendent's Office were to go to the north of the old building. Mr. Guilford and the principal started in quest of a site. They visited and looked at various vacant blocks. Finally, Mr. Guilford compelled the Principal to give the final decision. He said, "In your estimation is this site the best place for the new school building?" The Principal replied, "If it must go to the North, I believe this is the most acceptable site."

However, the Principal expressed the opinion that if the new building were placed a few blocks south of the old building and later on one were built near Devon Ave., it would obviate one to the south, which later became the Pierce, and it would have forestalled the wrangle that has been going on for the last fifteen years just north of Devon Ave.

But the bureaucratic instructions were, "Go to the North" and this site was chosen.

The building was begun early in 1906 and in February 1907, we were informed that it was ready for occupancy, but there were no seats. We were refused the pleasure of new seats, and by and by the carpenters came to the old building to take up and move the old seats. On March 1st, 1907, the teachers and pupils followed the seats to the new building. There we found no steps, but walked in on planks, and the first floor hall was piled with planks along the sides and the Assembly Hall showed only four walls with a cinder floor. But we soon found our separate rooms and felt at home. The teachers that came from the old Rose Hill School were: E. L. Kletzing, Principal, Anna G. Ahearn, Ella Reinhart, Amy R. Winsor, Agnes M. Watson, Corrine Shepherd, Grace E. Telfer, Helen M. Brakefield, E. Mabel Blackwell, Sarah F. Burke, and Alma S. Jeffers.

We also had a branch on Winthrop Ave., which is now the Swift School. The teachers in that school were: Helen B. Eastman, Mary C. Hanning, Lina Miner, Harriet L. Barber, and Margaret C. Lord. Two of these teachers with their pupils were also transferred to the new building and we felt at home. One incident of moment occurred, as noted above, the Board of Education felt too poor to buy new seats for this beautiful new building. The old scarred veterans of

many a jackknife were transferred to the new building. This refusal to buy new seats offended the aesthetic tastes of our teachers, who noted the lack of appreciation of the beautiful in nature and art. This slightly marred the joy of the new surroundings. But the teachers were promised that the old seats would be scraped and made over new. This view was accepted with a cynical air.

However, the work was urged and done during the summer vacation and at the opening of the new school year, one teacher found these verses on her desk.

First of September, Nineteen Seven,
Room number two, scraped smooth and even,
Shellaced and varnished, done so brown.
Teacher and pupils may now sit down.

With this great improvement in Building and surroundings we all turned our attention to the purpose of giving the boys and girls the best; the purpose of producing future citizens of a nation where liberty depends upon knowing and respecting the rights of others, and where true worth is in knowing how to serve humanity.

LIBRARY HOURS

Monday and Friday evenings from 7 to 9; Tuesday, Wednesday and Thursday afternoons from 2:30 to 5:30 Saturday mornings, 10 to 12. Tell your friends and neighbors. We have some splendid adult reading matter besides the children's books, and we welcome the entire community.

OFFICERS OF THE ASSOCIATION

Mrs. Fred W. Eckert, President
Mrs. R. R. Page, First Vice-President
Mrs. Oscar Levy, Second Vice-President
Mrs. Floyd Graham, Third Vice-President
Mrs. William L. Kessler, Recording Secretary
Mrs. B. J. Pepperman, Corresponding Secretary
Mrs. W. E. Hazeltine, Treasurer.

WHAT CONSTITUTES A GOOD MEMBER

Each individual member has his part to play in the success of any organization in which he accepts membership. If a member attends the meetings with the attitude of an outsider, taking no part in the discussions or the activities ,passing critical comment on what "they" are doing or not doing, he is largely to blame for any inefficiencies of the organization.

THE GOOD MEMBER comes to order at once when the president opens the meeting; gives careful attention throughout the business meeting and program; rises to address the chair, and waits to be recognized before speaking from the floor; avoids personalities; votes on every question, realizing that his failure to vote contributes to the passage or defeat of the motion as definitely as if he had voted; remains seated until the president has declared the meeting adjourned.

THE GOOD MEMBER attends the meetings regularly; shows loyalty to the duly elected officers, whether these officers were his choice or not; limits his remarks to his rightful share of the time of the meeting and thus does not infringe on the rights of other members by talking too much; observes the rules of courtesy and good breeding which should prevail in every assembly; feels a personal responsibility to contribute his part toward the success of the association; accepts responsibility thoughtfully and discharges faithfully the duties he assumes.

MEMBERS OF THE ASSOCIATION

Mr. E. L. Kletzing
Agness M. Watson
Clara L. Poulson
Hetty M. Reichow
Helen Haas
Helena D. Harper
Elenore C. Newton
Alic C. Fitzgerald
Loretta G. Cleary
Irene M. Glynn
Alma S. Jeffers
Anjuline O. Meyer
Julia P. Shaffer
Sadie T. Grace
Dorothy K. Clark
Lena Richardson
Helen J. Culliton
Gertrude Short
Harriet Burnham
Diana Dortmund
Anna G. Shea
Josephine M. Olmsted
Bertha D. Aberson
Ethelyn L. Mitchell
Josephine Fitzgerald
Minnett M. Miller
Helen J. Sherbahm
Margaret Liemer
Katherine McCloskey
Mrs. O. E. Anderson
Mrs. G. L. Apfelback
Mrs. L. Aufrecht
Mrs. Paul Abrahamson
Mrs. William Abrahamson
Mrs. H. Bernstein
Mrs. B. H. Baskin
Mrs. H. T. Barker
Mrs. Louis Brookman, Jr.
Mrs. H. R. Bollinger
Mrs. L. M. Bernhisel
Mrs. L. T. Burns
Mrs. G. C. Banard
Mrs. B. Benjamin
Mrs. A. Bergstrand
Mrs. A. Blackstock
Mrs. A. Bernhard

Mrs. H. R. Crook
Mrs. L. D. Cessna
Mrs. L. N. Christenson
Mrs. W. N. Critchfield
Mrs. K. H. Clarke
Mrs. J. P. Cline
Mrs. A. R. Diemecke
Mrs. J. Dunkle
Mrs. M. Depew
Mrs. H. Downer
Mr. and Mrs. Fred W. Eckert
Mrs. W. Finkl
Mr. and Mrs. E. Finnerman
Mr. and Mrs. R. J. Friedlen
Mrs. U. Fox
Mr. and Mrs. F. M. Graham
Mrs. C. E. Grizzell
Mrs. I. Goldberg
Mr. and Mrs. A. Griffith
Mr. and Mrs. Gaut
Mrs. C. Guernsey
Mrs. G. Grosch
Mrs. J. W. Germer
Mrs. I. L. Goldman
Mr. and Mrs. W. E. Hazeltine
Mrs. J. Hilfer
Mrs. W. G. Harper
Mrs. E. Hahn
Mrs. H. L. Homel
Mrs. J. M. Howarth
Mrs. F. Y. Hallett
Mrs. O. Holbo
Mrs. F. Heyden
Mr. B. F. Harmon
Mrs. J. H. Hogenson
Mrs. Paul Harmon
Mrs. M. Hirsch
Mrs. H. D. Jaynes
Mrs. P. H. Johnson
Mrs. C. B. Johnson
Mr. and Mrs. W. L. Kessler
Mrs. D. A. Kepler
Mrs. R. L. Kraus
Mrs. N. F. Kepner
Mrs. Kingren
Mr. and Mrs. J. P. Kutten
Mrs. L. Koretz
Mr. and Mrs. O. Levy
Mrs. C. J. Leonard
Mrs. I. Love
Mr. and Mrs. L. P. Lindgren
Mr. and Mrs. R. O. Lonergan
Mrs. E. Lutz
Mrs. H. Michelšen
Mrs. L. Markowitz
Mrs. L. A. Moore
Mr. and Mrs. Odd Meyers
Mr. and Mrs. E. W. Mayer
Mrs. K. Mark
Mrs. W. G. Moseley
Mrs. E. B. Martin
Mrs. I. Mendels
Mrs. A. D. McKinley
Mr. and Mrs. W. McCaffrey
Mrs. I. Neuman
Mrs. E. Neushul
Mrs. E. Newkirk
Mrs. A. F. Nusser
Mrs. E. T. Osterberg
Mrs. L. Ollmert
Dr. and Mrs. R. R. Page
Dr. and A. S. Park
Mrs. J. Pfiffer
Mr. and Mrs. Will Ransom
Mrs. W. L. Ralston
Mrs. G. Randau
Mrs. J. Reichman
Mrs. S. Rosenberg
Mr. and Mrs. O. A. Redman
Mr. and Mrs. E. A. Ross
Mrs. F. Rogers
Mrs. M. Rosenthal
Mrs. A. Sidenius
Mrs. William Schultz
Mrs. M. Strass
Mrs. R. Steveley
Mrs. J. E. Schoeller
Mrs. M. Stern
Mr. and Mrs. B. M. Snell
Mrs. R. Samuelson
Mrs. F. Soderquist
Mrs. S. Simons
Mrs. R. Sorokin
Mrs. A. C. Taylor
Mrs. E. H. Thomas
Mrs. M. Townsend
Mrs. O. J. Vevig
Mr. and Mrs. H. N. Weiss
Mr. and Mrs. H. C. Wells
Mrs. O. Waldo
Mrs. H. Weiss
Mrs. D. Wolfson
Mrs. E. G. Wessen
Mrs. B. Watkins
Mrs. A. Wagner
Mr. and Mrs. G. A. Yost

DEVON TRUST AND SAVINGS BANK
CLARK ST. AT DEVON AVE.

THINGS CHILDREN SHOULD KNOW

OBEDIENCE

THE question of etiquette for children is a subject that can best be handled by being explicit and by using plain everyday language. It is the hope of the writer that many children will read, remember, and follow the suggestions herein outlined as there is no other thing that will assist them more in becoming real, popular and respected young men and women.

Remember your best friends are your mother and father and you owe them all the respect possible; but to be known as a child who at all times is respectful, not only to Mother and Father but to others as well, is a reputation every child should cherish.

Never talk back to older people, especially to your mother and father.

Never hesitate in carrying out requests of your elders.

Never whine or frown when spoken to by your elders.

Never contradict any one under any circumstances. It is very impolite and you may be mistaken.

Never do anything when forbidden by your elders.

Never worry or nag your parents. It is unnecessary and is bad form.

Do as you are told in a pleasant and willing way.

Never argue with your elders. They know best.

Never ask your mother or father to do something for you that you can do yourself.

Never take advantage of your elders. Their faith in you should be respected.

Be polite and respectful to your teachers at school and church.

Never disobey your teachers or your elders nor break the rules of the school.

CHILDREN'S APPEARANCE

KEEP yourself clean and neat looking at all times.

Keep your hair combed, your nails clean, and your shoes looking nice. It is just as easy to look nice as it is to be untidy.

Keep your clothes pressed nicely and well brushed.

Keep your teeth clean. Brush them not less than twice each day.

Remember you are judged by your appearance as much as by your manners.

One may have an excuse for not having better clothes but there can be no excuse for not being clean. Soap and water are in the reach of all.

CHILDREN IN THE HOME

Always greet the members of your family when you enter and always bid them goodbye when you leave.

Always rise to a standing position when visitors enter, and greet them after your elders.

Never address a visitor until he has started the conversation unless he is a person of your own age or younger.

Never interrupt a conversation. Wait until the party talking has finished.

Always rise when your visitor or your elders stand.

Never let your mother or your father bring you a chair or get one for themselves. Wait on them instead of being waited on.

If you leave or cross the room you should say "Excuse me."

If a visitor should say "I am glad to have seen you," you should say "Thank you."

Never run up and down the stairs or across the room.

Talk in a low, even voice. It denotes refinement.

Always give way to the younger child. It is your duty to look after them instead of fretting them.

Never retire without bidding the members of your family good night.

Follow these suggestions and you will assist in making the members of your family happy as well as in benefiting them in many other ways.

GROSS BROTHERS
Infants and Children's Outfitters — Lingerie and Hosiery
1424 DEVON AVENUE, COR. NEWGARD, CHICAGO TEL. SHELDRAKE 8536

GOOD THINGS ARE BETTER SERVED WITH
MOTHER KERN'S MUSTARD
Your Grocer Has It For You

THINGS CHILDREN SHOULD KNOW, Continued

CHILDREN AT THE TABLE

ALWAYS be on time so you will not delay the meal.

Enter the dining room after your elders.

Remain standing until your elders and the small children are seated.

Place your napkin across your lap and wait until all are served before you start eating.

Eat slowly and make as little noise as possible.

Use your knife and fork and not your fingers.

Sit up straight but comfortably, and keep your arms off the table.

If you finish before the others, remain seated and wait.

Do not ask for your dessert before the others are ready.

Do not leave the table before others have finished unless very urgent and then only after being excused.

Turn your head and place your napkin over your mouth if you should want to cough or sneeze.

Talk as little as possible at the table, especially if you have visitors.

Do not pick your teeth at the table in the presence of others.

Never find fault with the meal. Remember your mother always tries to please and you should not hurt her feelings.

When you want something ask your elders and not the servant.

When the meal is finished fold your napkin and lay it by your plate.

Pass out of the dining room after your elders.

CHILDREN'S CONDUCT IN PUBLIC

ALWAYS conduct yourself in a manner that will win admiration. Remember both bad and good conduct attract attention. Which would you prefer?

When you are on the street greet your friends in passing.

Make it a point to be nice to every one with whom you come in contact.

Do not call to friends at a distance. It is very undignified.

Do not carry on a vulgar conversation because some one you meet does.

Do not take up with strangers.

Do not be forward and overbearing.

Never call an older person by his or her first name.

Walk with an easy carriage but hold yourself erect.

Boys should always raise their hats when greeting older people on the street, whether it be man or woman.

Boys should remove their hats when talking to older people on the street.

Vile and smutty talk can do you no good but does you much harm.

Always take your turn in line when buying tickets to a show, and never push and shove.

A manly or lady-like young person is envied by all. If you do not have this reputation it is your own fault and you are to be pitied.

ETIQUETTE IN PUBLIC

YOUR CONDUCT IN PUBLIC

DEPENDS on you and your willingness continually to strive to improve your mannerisms.

First, you should at all times be pleasant to all with whom you come in contact.

Conduct yourself in an easy but refined way.

Never know more about the subject discussed than the other fellow. A know-it-all is the most unwelcome person in the world and has few friends.

Conversation should be carried on in an even tone for the benefit of the one being addressed and not loud for the benefit of others.

You should never chew gum in public.

You should never hail a friend from a distance.

You should never push yourself ahead of others in line.

A gentleman should never walk, sit, stand or ride with a lady with his coat removed.

Gentlemen should never enter the dining room of a restaurant or hotel without their coats.

A gentleman should never ask a lady to dance with him if he has removed his coat.

Ladies should never embrace and kiss when they meet on the street or in public places.

Gentlemen will be attentive to the aged or blind, the child, or the sick when they can be of assistance.

One should always greet a friend and speak to an acquaintance when they pass on the street.

A gentleman will lift his hat and say "Excuse me" when he brushes against or interferes with the movements of a lady on the street.

A lady will always speak to a servant, delivery boy, or workman as readily as to an acquaintance when passing them on the street. Being courteous will never harm anyone. Being snobbish is distasteful.

A GENTLEMAN REMOVES HIS HAT

WHEN talking to a lady while standing on the street.

When talking to a lady while standing on the porch or elsewhere.

When entering a home.

When entering a hotel or club elevator.

Especially will a gentleman remove his hat when talking to his mother, wife or sister when they meet in the open. This is one respect that should always be shown.

When the flag of the United States is passing.

When entering a theater.

When entering a restaurant.

A gentleman will always remove his hat when there is a question of whether or not he should. If this rule is followed there can be no mistake.

A GENTLEMAN LIFTS HIS HAT

WHEN he passes a lady acquaintance on the street.

When he passes a lady and gentleman, whether he knows only one or both.

When he passes an elderly gentleman or man of prominence.

MEETING ACQUAINTANCES

WHEN a lady and gentleman meet by chance the lady should speak first except in the case of long friendship.

When a lady and gentleman meet on a car the gentleman should offer to pay both fares.

When two gentlemen of acquaintance meet on the street each should greet the other in passing. Should one hesitate or walk to one side it is the duty of the other to stop and extend his hand. The same applies to ladies.

A habit that makes many people unpopular is one of never seeing your friends when passing.

When a gentleman is seated in a restaurant and a lady acquaintance enters and bows the gentleman should return the bow, remaining seated, unless the lady should be near his table, in which case he would half arise from his chair and return the bow. Should the lady stop at his table the gentleman should stand erect and remain standing until she departs.

WALKING WITH LADIES

A GENTLEMAN will always walk on the outside when walking with one or more ladies and he will never place himself between two or more ladies.

A gentleman should not hold the lady's arm. Neither should the lady hold the gentleman's arm except in case of illness, when support is needed, on a dark night, or when it is very rough under foot. It is permissable, however, to assist a lady from street to curb or over an obstruction.

A gentleman should at all times be attentive when walking with ladies.

When a gentleman is walking with a lady and he meets a friend he should not stop and introduce his companion unless he has been requested to do so or has her permission.

GROSS BROTHERS
Infants and Children's Outfitters — Lingerie and Hosiery
1424 DEVON AVENUE, COR. NEWGARD, CHICAGO TEL. SHELDRAKE 8536

A NEW FLAVOR YOU'LL LIKE
MOTHER KERN'S MUSTARD
Your Grocer Has It For You

INVITATIONS

THE CORRECT WORDING OF A FORMAL INVITATION

Mr. and Mrs. Charles Marshall
request the pleasure of
Miss Lucille Butler's
company at a small dance
on Tuesday, April the twentieth
at 9:30 o'clock
Two twenty East Lakeland

THE CORRECT ANSWER TO A FORMAL INVITATION

Miss Lucile Butler
accepts with pleasure
Mr. and Mrs. Charles Marshall's
kind invitation for
Tuesday, April twentieth
at 9:30 o'clock

Invitations as above may be engraved or written long hand. If engraved the guest's name should be written in long hand. A reply with regrets does not repeat the hour while the one accepting does.

CORRECT FORM OF FORMAL WEDDING INVITATIONS

Mr. and Mrs. Edward Aston Warden
request the honor of your presence
at the marriage of their daughter
Florence
and
Mr. Judson Howard Hicks
Tuesday, April the twentieth
Nineteen hundred and twenty-seven
at twelve-thirty o'clock
St. Matthews Church
Main and Pearl Streets

CORRECT FORM FOR INVITATION TO A WEDDING ANNIVERSARY

1902-1927
Mr. and Mrs. Thomas Page
request the pleasure of

.....

company at the
Twenty-fifth anniversary of their marriage
on Wednesday the twentieth of April
at ten o'clock
Twenty seven twenty two East Richland
R. s. v. p.

WRITING PAPER

WHITE, gray, blue or cream colored paper is always appropriate.

The paper should fold only once.

The monogram may be used on both the paper and envelope.

It is good taste to use mourning stationery after a death in the family.

FORMAL INVITATION TO A RECEPTION FOR A DEBUT

Mrs. Holly Forest Buel
Miss Virgina Thomas Buel
will be at home
Friday, April the twenty-second
from three until five o'clock
The Marquette

FORMAL INVITATION TO RECEPTION HONORING VISITOR

To meet
General and Mrs. Wallis Skiles
Mr. and Mrs. John Morris Monroe
Request the pleasure of your company
on Thursday afternoon, April twenty-first
from three until five o'clock
The Athletic Club

DEVON TRUST AND SAVINGS BANK
CLARK ST. AT DEVON AVE.

Telephone Invitations

It is considered quite proper and is usually more convenient to extend informal invitations by telephone. This can be done in a few words without extended conversations. For example:

Mrs. Jones: "Is this Mrs. Smith or Gladys? Will you come to dinner next Thursday at eight o,clock?"

Mrs. Smith: "Yes, indeed, I shall be glad to," or "I,m sorry that I cannot, I am going to the theatre."

Do not, when giving an invitation by telephone, say, "Have you an engagement for Wednesday?" This is likely to place the person whom you are inviting in an embarrassing position; if he says "No," he cannot then, very well, decline your invitation, even though it may be one that he does not care to accept.

The formula is the same, whether the invitation is to dine or lunch, or play bridge, or tennis, or golf, or motor, or go on a picnic. In many houses, especially where there are several grown sons and daughters, a list of one's friends with their telephone numbers is kept and different headings are used, such as—Dances, Cards, Dinners, Luncheons, Teas and Slumber Parties.

There are some who do not dance but make ideal dinner guests, while others may play cards but are a failure at the table.

This plan will save the hostess much time and thought in planning her many social functions.

Custom, which has altered many ways and maners, has taken way all opprobium from the message by telephone and, with the exception of those of a very small minority of letter-loving hostesses, all informal invitations are sent and answered by telephone.

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WHEN BETTER MUSTARD IS MADE MOTHER WILL MAKE IT — TRY
MOTHER KERN'S MUSTARD
Your Grocer Has It For You

INTRODUCTIONS

WHEN TO MAKE AN INTRODUCTION

THE question of when one person should introduce another is impossible to answer. One must use his own judgment as to when he should or should not introduce, as circumstances alter many cases. Should a gentleman receive a request from a friend or from a business associate to present him to some acquaintance it would be proper for him to do so.

Another basic rule for introduction is that when one party is brought into direct contact with another, introductions should be made.

WHEN NOT TO MAKE INTRODUCTIONS

WHEN you are in company with one party and speak to another in passing, it is annoying to your friend to be introduced to every one you may meet on the street.

When you are talking with several people on the street and some one should stop for a word with you in passing, introductions are unnecessary.

Never introduce a man into a private party at a dance or a reception without first receiving permission from both.

Never take a man friend to the home of a lady to be introduced until you have notified the lady and received permission to call.

INTRODUCTIONS

Formal:

"Miss McDonald, may I present Mr. Kuttner?"

Informal:

"Mrs. Diamond, Mrs. Trotter."

"Mr. Glover, Mr. Thomas."

Group introductions:

When introducing one person to several you should say, "Mrs. Diamond, Mrs. Reed; Mrs. Snowden, Mrs. Thomas."

THINGS TO REMEMBER IN INTRODUCTIONS

YOUNG women should be presented to the older.

Young men should be presented to the older.

Men should be presented to the women.

Gentlemen should stand when being introduced.

Women remain seated, bow, and say, "How-do-you-do" when being introduced to a man or woman except when being presented to an elderly person or one of distinction, in which case she should rise.

When a hostess stands to make an introduction to the lady seated next to her, the lady should also rise to receive the introduction.

In replying to an introduction the only correct answer when introduced is "How-do-you-do."

When introduced the lady has the privilege of extending her hand to the gentleman if she so desires. The gentleman never extends his hand unless the lady first offers hers. The same rules apply at social affairs, street meetings and elsewhere.

CALLS

STRANGERS moving into the city or a new locality never make the first call. It is proper that the neighbors make the first call.

Guests at a wedding or wedding reception should call on the mother and the bride shortly afterward.

Formal calls should be made in the afternoon between three and five o'clock.

A gentleman's first call on a young lady should be to her home to meet her family.

TABLE MANNERS

PERSONALITY is an asset that is priceless. Etiquette is one of the means of acquiring personality. Without either, one should have the sympathy of all who know him, but the one thing above all others that disgusts the well bred man or woman and makes them have a disgusted feeling instead of sympathetic feeling for one, is bad table manners. What is more embarrassing, what is more disgusting, than to be seated across the table from one devoid of table etiquette? The study and training of table etiquette should be part of the very foundation upon which the young people receive their education and is just as necessary as Mathematics, Spelling and English.

When dinner is announced the ladies should be seated, the men pulling out the chairs and remaining standing until all ladies are seated. The napkins should be unfolded and laid across the lap.

No one should begin eating until the hostess or the head of the house is ready to begin.

One should sit straight but in an easy position while eating.

Lounging forward or tipping chair backward is unpardonable.

Gentlemen should rise to a standing position when a lady leaves the table or enters the room. One of the greatest respects that can be shown is to follow this form of etiquette.

After the meal the gentlemen should pull out the chairs for the ladies and remain standing until the ladies pass out of the room.

When dining out the napkins should be placed by the plate unfolded when the dinner is finished.

THE PROPER USE OF THE KNIFE, FORK AND SPOON

THE knife should be held in the right hand and used only to cut with.

The fork should be held with the left hand when used to assist with the cutting of meat, etc.

The fork should be transferred to the right hand when the knife is not in use and before food is transferred to the mouth.

The fork should be used to carry food to the mouth and the mouth should not be taken to the fork.

Fish, meats, vegetables, melons, salads and frozen dishes are eaten with the fork.

The fork should never be used to mash food. The food should be cut or chipped by turning the fork sideways.

When the plate is passed the knife and fork should be placed side by side on the right hand side of the plate and never laid on the table.

While eating and when the knife or fork is not in use they should be laid across the right hand side of the plate.

The fork should be used to pick up only one kind of food at a time.

Salad should be eaten with the fork and never should be cut with a knife.

The spoon should never be left in a coffee, tea or soup cup.

In using the spoon it should be dipped from you instead of toward you.

The spoon should be placed to the mouth from the side and not from the end.

THINGS YOU SHOULD NOT DO

NEVER take large bites.

Never eat off a full slice of bread. Break it in small pieces.

Never spread butter or jam over your bread. Put it on bite at a time.

Never put your bread on the table.

Never keep your lips apart when chewing. Keep them closed.

Never tip your plate to get the last of the food out.

Never express preference for food to your hostess.

Never refuse to eat at least a small part of any food served by the hostess.

Never ask for the second helping except of bread and water.

Never make a noise in sipping soup or coffee.

Never chew celery and hard food fast and noisy. Chew with lips closed and very slow.

Never eat chicken with your fingers.

Never breathe loud while eating.

Never make a noise when you swallow water, etc.

Never brush up the crumbs on the table or gather up the dishes. That is the maid's job.

Never eat onions when going out.

Never fill your spoon so full that contents will drip before reaching your mouth.

Never drain the last drop from your cup or take the last thing from the dish.

Never reach across the table. Ask for what you want.

Never make objections to the service or to what is being served.

Never break crackers or bread in soup.

Never cut butter with spoon or fork.

Never use bread to take gravy from dish.

Never eat one thing at a time until it is all gone.

Never hold bread in one hand and fork in the other.

Never cough at the table without turning your head and placing your hand over your mouth.

Never use bread to push food on your fork.

It is just as easy to have good table manners as to have bad table manners.

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ETIQUETTE OF GOLF

GOLF is a particularly severe strain upon the amiability of the average person's temper, and in no other game, except bridge, is serenity of disposition so essential.

No one easily ruffled can keep a clear eye on the ball, and exasperation at "lost balls" seemingly bewitches successive ones into disappearing with the completeness and finality of puffs of smoke. In a race or other test of endurance a flare of anger might even help, but in golf it is safe to say that he who loses his temper is pretty sure to lose the game.

In a following match onlookers must be careful to stand well within bounds and neither laugh nor talk nor do anything that can possibly distract the attention of the players. Unless your advice is asked for you should not instruct others how to hold their clubs or which club to use, or how they ought to make the shot.

A young woman must on no account expect the man she happens to be playing with to make her presents of golf balls or caddy for her; nor must she allow him to provide her with a caddy. If she can't afford to hire one of her own, she must carry her own clubs or not play golf.

No one should stand close to or directly behind the ball, move or talk, when a player is making a stroke.

On the putting-green no one should stand beyond the hole in the line of the player's stroke.

The player should not play from the tee until the parties in front have played their second strokes and are out of range, or play up to the putting-green until the parties in front have holed out and moved away.

Players who have holed out should not try their putts over again when other players are following them.

Players looking for a lost ball should allow other matches coming up to pass them; they should signal to the players following them to pass and, having given such a signal, they should not continue their play until these players have passed and are out of reach.

Turf, cut or displayed by a player, should be at once replaced and pressed down with the foot.

A player should carefully fill up all holes made by himself in a bunker.

Players should see that their caddies do not injure the holes by standing close to them when the ground is soft.

A player who has incurred a penalty stroke should intimate the fact to his opponent as soon as possible.

Players who do not continue in the match play rounds of a tournament should be considered to have forfeited any prize they may have won in the qualifying round.

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FUNERALS

At no time does solemnity so possess our souls as when we stand at the brink of darkness into which our loved one has gone. And the last place in the world where we look for comfort at such a time is in the seemingly artificiality of etiquette, yet it is in the moment of deepest sorrow that etiquette performs its most vital and real service.

All set rules for social observance have for their object the smoothing of personal contacts, and in nothing is smoothness so necessary as in observing the solemn rites accorded our dead. It is the time worn servitor —etiquette, who draws the shades, who muffles the bell, who keeps the house quiet, who hushes voices and footsteps and sudden noises, who stands between well-meaning and importunate outsiders, and the retirement of the bereaved, who decrees that the last rites shall be performed smoothly and with beauty and gravity, so that the poignancy of grief may in so far as possible be assuaged.

THE FIRST THING TO DO

As soon as death occurs, draw the blinds in the sick room and all over the house.

If the immediate members of the family are not present, someone should telephone or telegraph those absent. There are many things which must be done for the heart broken family as well as the deceased. The minister of the church which the family attends is often a source of comfort at such a time. The funeral director should be called quickly as possible, his advice and sympathetic understanding is indeed valuable to the near relative or practical friend in charge.

The bereaved family should be relieved of all details possible, but they must be consulted as to the details of the funeral, when they would like it held, whether at home or church, whether they want special music or flowers ordered, and where the interment is to be. Failure of the attendant to do this, no matter how closely related, not only commits a breach of etiquette but angers and wounds those in sorrow beyond measure.

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DOOR DUTY

A friend or servant is always placed in the hall receiving notes and cards and taking messages. In a home of the palatial type the butler in his day clothes should answer the bell, the parlor maid assisting him, until a footman can appear in the proper dress, which is a black livery, and take his or her place. A parlor maid or waitress at the door is properly dressed when she appears in black or gray dress, a plain white apron and collars and cuffs.

SELECTING HONORARY PALLBEARERS

This honor is conferred upon close friends of the deceased. The usual number is from six to eight, when a man has been prominent in public life, he may have twelve or more selected from among his political or business associates as well as his lifelong social friends. Relatives are never chosen, as their place is with the women of the family. For the young woman, her own friends or those of her family are chosen. This service must not under any circumstances except serious ill-health be refused.

Honorary pallbearers serve only at church funerals. They do not carry the coffin for the reason that, being unaccustomed to bearing such a burden, one of them might stumble and detract from the solemnity of the occasion. The funeral director assistants are trained for this service.

ARRANGING AND RECORDING FLOWERS

Whoever takes charge of the flowers must be sure to collect carefully all the notes and cards. They should take extra pencils in case the points break, and write on the outside of each envelope a description of the flowers that the card was sent with, whether spray, wreath or long sheath of roses, or the name of the flowers used. These descriptions will afterwards help identify and recall the flowers when notes of thanks are sent.

CONSIDERATION FOR THOSE IN SORROW

Persons under the shock of genuine affliction are not only upset mentally but are all unbalanced physically. Their disturbed circulation makes them cold, their distress makes them unstrung, sleepless. Persons they usually like often turn from them. No one should be forced upon those in grief ,and all other emotional people, no matter how near or dear, should be barred absolutely. At such a time, to some people, companionship is a comfort, while others shrink from dearest friends. One who is by choice or accident selected to come in contact with those in new affliction should, like a trained nurse, banish all consciousness of self; otherwise he or she will be of no service, and service is the only gift of value that can be offered.

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TELEPHONE ETIQUETTE

THERE is no inanimate agency which brings you in contact with the human element more than the telephone. And as the old saying goes, whatever you say into the transmitter mirrors your personality. With the almost unbelievable number of conversations held over the telephone every day, in the interest of business and social relations, would it not be well to guard the style of speech, because the listener can so easily put another construction on your manner of expression, especially if conveyed over a wire?

When talking with a person face to face you can see the facial expression and the gestures and the rising and falling inflections of the voice may not hold your attention so much, but let it come over a telephone line and you can appeal only to the sense of hearing, and the mind immediately molds an impression about what is said. It is commonly known that the voice unveils a great deal of one's personality.

A pleasing telephone voice need not be loud or rapid. It is the clear, unhurried, well-regulated tone which gives expression and makes it appreciative to the listener. Therefore, a good telephone voice should be cultivated, because it is that which causes mental notes to be made about the talking person's individuality.

There is, probably, no word employed in the English language more often and uselessly than the great American word, "hello." Morning, noon or night, summer or winter, sunshine or rain, between people, good, bad or indifferent, large or small, black or white, it is the erroneous custom when answering a telephone call to say "hello." It is not only useless but it absorbs a lot of valuable time, which can ill afford to be wasted in this age of hurry and bustle.

When answering calls, immediately you give your number, as "this is 2-6342," or "this is Johnson's resident." This informs the person calling the desired connection is established, and by all means answer your phone promptly, courtesy to the calling party requires it.

It is very improper and also very rude to hold lengthy conversations over party lines, or business telephones; as a matter of fact all telephone communications should be brief and to the point—they were never intended as a medium for long distance visiting. The party making the call should always be the first to close the conversation and hang up the receiver, but they also should bear in mind that they may be keeping a busy man or housewife from their duties.

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THE BANK OF LIFE

First of all it is necessary to decide what one's personal idea of position is; whether this word suggests merely a social one, comprising a large or an exclusive acquaintance and leadership in social gaiety; or whether it suggests position established upon the foundation of communal consequence, which may or may not include great social gaiety. In other words, you who are establishing yourself, either as a young husband or a stranger, would you, if you could have your wish granted by a genie, choose to have the populace look upon you askance and in awe because of your wealth and elegance, or would you wish to be loved, not as a power conferring favors which belong really to the first picture, but as a fellow-being with an understanding heart?

The granting of either wish is not a bit beyond the possibilities of anyone. It is merely a question of depositing securities of value in the bank of life.

Life, whether social or business, is a bank in which you deposit certain funds of character, intellect and heart; or other funds of egotism, hard-heartedness and unconcern; or in which you deposit nothing. And the bank honors your deposit and no more. In other words, you can draw nothing out but what you have put in.

BANKING ETIQUETTE

On entering a bank one should go quietly about their business. Displaying of money, checks or securities in any form unnecessarily is very bad form. You are there to make your finances a private affair and the public is not the least bit interested in the amount of your deposit or the amounts you may cash. Bank officials are greatly imposed upon by careless requests for endorsements, loans, letters of introduction and advice.

Your banker is always glad to help when needed, but he is a busy man and unless really needed should not be bothered. Request for a balance of your account everyday or so shows lack of courtesy and should be avoided. This service is provided for by a staff of bookkeepers, who render a statement once a month of each individual account, and statements should be called for promptly each month.

Checking at random on an account is not only unbusinesslike but a breach of etiquette, for real etiquette is consideration for others and this habit is not considering the bank and its employes, who are continually trying to balance such accounts.

Never take the liberty of giving a bank as reference without first asking permission. In some instances this causes embarrassment to your banker as well as yourself. The simple fact that you have a deposit with the bank does not mean the officials are in a position to acknowledge a reference outside of the fact that you are a satisfactory customer of the bank.

Pushing and crowding near the Teller's window shortly before closing time should be avoided. Orderliness is the mark of culture wherever seen.

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CALORIE CHART

The infant requires about 45 calories per pound per day.
Children need about 35 calories per pound per day.
Inactive adults need about 15 calories per pound per day.
Active adults need about 20 calories per pound per day.

Soups

Rich soups, 1 h.	Cal.	100
Clear soups, 1 h.	Cal.	20

Fish

Clams, each	Cal.	10
Halibut, 1 h.	Cal.	125
Salmon, 1 h.	Cal.	250
Lobster, 1 h.	Cal.	100
Oysters (six)	Cal.	50

Bread

White, rye, whole-wheat—plain or toasted—1 slice	Cal.	100
Corn, 1 slice	Cal.	100

Crackers

Graham, one cracker	Cal.	35
Oyster, 12 crackers	Cal.	45
Soda, one cracker	Cal.	25

Breakfast Dishes

Oatmeal, 1 h. (sparingly)	Cal.	100
Shredded Wheat Biscuit, one biscuit	Cal.	95
Puffed Rice, four heap, tablespoons	Cal.	50
Rice, av. help.	Cal.	95
Grapenuts, av. help.	Cal.	95
Cream of Whaet, av. help.	Cal.	110
Wheat Cakes, med. size (1 cake)	Cal.	95
Muffin, med. size (1 muffin	Cal.	120
Waffle, av. size (1 waffle)	Cal.	220

Fruit

Prunes, av. size (1 prune)	Cal.	30
Orange, med. size	Cal.	95
Banana, med. size	Cal.	105
Cherries, av. help.	Cal.	105
Apple, med. size	Cal.	45
Berries, av. help.	Cal.	105
Grapes, 1 med. bunch	Cal.	105
Lemons, 1 med. size	Cal.	35
Plums, 1 plum, large size	Cal.	25
Peaches, 1 med. size	Cal.	50
Pineapple, 1 slice	Cal.	55
Pears, med. size	Cal.	95
Dates, 1 large size	Cal.	30
Cantaloupe, av. melon (½)	Cal.	95
Watermelon, med. s. slice	Cal.	10

Dairy Products

Sweet Milk, ½ pint	Cal.	175
Skim Milk, ½ pint	Cal.	90
Malted Milk, 1 tablespoon	Cal.	90
Buttermilk, ½ pint	Cal.	75
Cream, 1 teaspoon	Cal.	30
Whipped Cream, 1 heaping tablespoon	Cal.	95
Condensed Cream (unsweetened) 1 teasp.	Cal.	80
Condensed Cream (sweetened) 1 teasp.	Cal.	40
Cottage Cheese, 1 h.	Cal.	95
Cheese, 1 oz.	Cal.	125
Butter, 1 oz.	Cal.	185
Egg, one av. size	Cal.	85

Meats

Sausage, 1 link, av. size	Cal.	70
Bacon, av. slice	Cal.	30
Ham (fried), med. help.	Cal.	375
Ham (boiled), med. help.	Cal.	240
Pork Chop, av. chop	Cal.	200
Lamb Chop, av. chop.	Cal.	100
Mutton Chop, av. chop	Cal.	100
Beefsteak, av. cut, 1 h.	Cal.	225
Beef Roast, av. help.	Cal.	165
Chicken (roast), av. slice	Cal.	195
Turkey (roast), av. slice	Cal.	240

Vegetables

Potatoes (Irish), av. size	Cal.	105
Potatoes (sweet), av. size	Cal.	190
Celery, av. stalk	Cal.	3
Olives, 1 large size	Cal.	12
Cucumber, av. slice	Cal.	2
Lettuce, 1 helping	Cal.	7-15
Radish, one small	Cal.	2
Spinach, av. helping	Cal.	35
Onions, med. size	Cal.	35
Cauliflower, av. helping	Cal.	25
Cabbage, av. helping	Cal.	15
Asparagus, av. helping	Cal.	25
Tomatoes, 1 med.	Cal.	35
Peas, 1 helping	Cal.	105
Corn, 1 helping	Cal.	95
Squash, 1 helping	Cal.	95
Turnips, 1 helping	Cal.	30
Parsnips, 1 helping	Cal.	30
Beets, 1 helping	Cal.	25
Beans (green), 1 help.	Cal.	20
Beans (lima), 1 help.	Cal.	125
Pork and Beans (baked), 1 helping	Cal.	250

Sweets

Sugar, one tablespoon	Cal.	40
Honey, 1 tablespoon	Cal.	95
Chocolate, ¼ pound	Cal.	1390
Choc. covered Creams, 1	Cal.	95
Choc. covered Carmel, 1	Cal.	95

Pastry

Cookies, 1 cookie	Cal.	45
Gingersnap, 1	Cal.	20
Doughnut, med. size	Cal.	150
Cakes, 1 med. slice	Cal.	175
Pie, med. cut	Cal.	200
Pudding, med. helping	Cal.	225
Ice Cream, av. helping	Cal.	200

Sauces

Olive Oil, 1 teasp.	Cal.	55
Catsup, 1 teasp.	Cal.	6
Mayonnaise, 1 teasp.	Cal.	45

WELL APPOINTED BREAKFAST TRAY

BREAKFAST MENUS

1
Strawberries Corn Flakes
Minced Egg on Toast
Coffee

2
Oranges Rice
Ham Toast
Coffee

3
Stewed Figs Oatmeal
German Toast Bacon
Coffee

4
Cantaloupe Cream of Wheat
Sour Milk Batter Cakes Bacon
Coffee

5
Strawberries with Shredded Wheat
Biscuit
Waffles and Sausage Coffee

6
Grapefruit Bran
Baked Egg Buttered Toast
Coffee

7
Spanish Omelet Fruit Rolls
Coffee

8
Sliced Bananas Cream of Wheat
Coffee Cake
Coffee

9
Tangerine Sections Creamed Codfish
Toast Coffee

10
Pineapple Sauce Hamburger Patties
Rolls Coffee

11
Grapefruit Buckwheat Cakes
Pork Sausage Maple Syrup
Coffee

12
Strawberry Sauce Pan Boiled Liver
Rye Bread Coffee

13
Orange Juice Poppy Seed Rolls
Bacon Coffee

14
Baked Apple Soft Cooked Eggs
Fried Potatoes
Whole Wheat Bread
Coffee

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WELL APPOINTED LUNCHEON TABLE

LUNCHEON MENUS

1

Macaroni and Cheese — Corn Bread
Olives — Radishes
Fruit Salad — Wafers
Tea

2

Spiced Meat Loaf — Potato Rusks
Celery Salad — Washington Pie
Coffee

3

Delmonico Potato — Pineapple Salad
Boston Brown Bread
Lemon Sponge Pie
Tea — Coffee

4

Stuffed Eggs — Luncheon Salad
Baking Powder Biscuits
Date Pudding — Tea or Coffee

5

Scalloped Potatoes — Shrimp Salad
Graham Nut Bread — Butter Scotch Pie
Tea

6

Macaroni and Corn — Orange Biscuit
Egg Salad — Jane Cake
Iced Tea

7

Chili Con Carne — Toasted Crackers
Pear Salad — Cheese Tarts
Coffee

8

Luncheon Salad
(Chopped pecans, cold chicken, hard cooked eggs and mayonaise)
Mint Sherbet — Hot Rolls
Butter Cookies — Coffee

9

Tuna Fish
Peas and Celery in cream-sauce on toast
Lettuce with French Dressing
Orange Ice
Sand Tart — Coffee

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LUNCHEON MENUS, Continued

10

Meat Patties with Parsley Sauce
Baked Potatoe Fried Onions
Cottage Pudding with Lemon Sauce
Coffee

11

Consomme with Liver Dumplings
Lettuce Tomato Sandwich
Pineapple Pie Coffee

12

Toasted Ham Sandwich Cooked Spinach
Yolk of Egg and Asparagus Salad
Graham Cake with Marshmallow Icing

13

Hot Boiled Ham with Dumplings and Apple Sauce
Buttered String Beans Lemon Pie
Coffee

14

Artichoke and Pea Salad with Thousand Island Dressing
French Bread California Fruit Cup

15

Asparagus with Pimento Sauce on Toast
Sliced Tongue Fruit Cocktail
Buttered Cookies Coffee

16

Spanish Steak with Potatoes, Carots and Onions
Rhubarb Tapioca with Whipped Cream
Coffee

17

Creamed Cod Fish Tart Buttered Peas
Grape Fruit and Green Pepper Salad with French Dressing
Lemon Jello with Bananas and Cream

18

Casserole of Vegetables Sliced Ham
Hot Sandwich Rolls
Fresh Strawberry Pie

19

Halibut Souffe Potato Chips
Head Lettuce and Asparagus Tips—French Dressing
Peach Gelatine Coffee

20

String Beans Augrautin Boiled Bacon
French Pineapple and Green Pepper Salad
Cocoa Nut Custard Pie

21

Two Decked Sandwich of Broiled Bacon and Cream Cheese
Tomato Salad Cherry Pie
Coffee

22

Waffles with Maple Sprup
Tomato and Cucumber Salad
Apple Snow with Custard Sauce
Coffee

SPECIAL LUNCHEON MENUS

1

Young Ladies' Lunch
Chicken Sandwiches
Olives and Sweet Pickles
Pineapple Sherbet White Cake
Orange Punch

2

June Luncheon
Tomato Bouillon Crisp Wafers
Icicle Radishes
Cranberry Jelly Rolls
Chicken Patties Peas
Sliced Cucumbers Pineapple Dessert
Angel Food Cake
Coffee Iced Tea

3

St. Patrick's Day Lunch
Murphy's with Emeralds (Peas)
Brown Bread Sandwiches
Ice Cream (Shamrock) Cake
Shamrock Punch Mint Punch
Coffee Tea

4

Tennis Luncheon
Chicken Salad Crisp Wafers
Nut Bread Sandwiches
Ripe Olives
Potato Balls Peach Ice Cream
Sugar Wafers Coffee

SUNDAY NIGHT SUPPER

1

Molded Egg Salad
Cream Cheese and Horseradish Sandwiches
Hermits Coffee

2

Waffles Sirup of Honey
Coffee

3

Crabmeat Salad Molds
Ripe Olives Celery
Hot Buttered Rolls
Jelly Cream Cheese
Iced Chocolate

4

Welsh Rarebit Crackers
Olives
Fruit Punch

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WELL APPOINTED DINNER TABLE

DINNER MENUS

1

Cream of Celery Soup
Stuffed Beef Heart Brown Sauce
Indiana Sweet Potatoes
Buttered Peas
Head Lettuce, Thousand Island Dressing
Apple Pie—Cheese
Coffee

2

Cream of Pea Soup Baked Potatoes
Veal Steak en Casserole
Stewed Turnips Celery
Apple Pudding Tea Rolls
Coffee

3

Cream of Tomato Soup
Browned Potatoes String Beans
Tomato and Cucumber Salad
Roast English Cut of Beef
Banana Cream Pie Coffee

4

Bisque of Clams Potatoes
Boiled Fish, Hollandaise Sauce
Baked Parsnips
Celery Salad Italian Fritters
Coffee

5

Leg of Lamb with Mint Sauce
Creamed New Potatoes with Green Peas
Perfection Salad
Sliced Peaches and Chocolate Cake
Coffee Iced Tea

6

Mint Fruit Cocktail
Brown Fricasee of Chicken
Mashed Potatoes Creamed Celery
Spinach and Egg Salad
Chocolate Pudding Coffee

7

Consomme or Clear Soup with Toasted Bread Sticks
Halibut Steak with Tomato Sauce
Stuffed Potatoes
Creamed Spanish Onions
Cabbage Salad
Maple Nut Tapioca and Wafers

8

Boiled Leg of Mutton Mashed Potatoes
Fresh Peas Sliced Tomatoes
Fresh Pineapple Bavarian Cream
Coffee

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DINNER MENUS, Continued

9

Stuffed Spare Ribs Browned Potatoes
Creamed Carrots Apple Pie
Coffee

10

Baked White Fish Julienne Potatoes
Onion Rings
Sliced Apricot Gelatine Salad
Steamed Fig Pudding with Hard Sauce
Chinese Chicken in Pattie Shell
Shoe String Potatoes
Combination Vegetable Salad
Strawberry Parfait Coffee

SPECIAL DINNER MENUS

1

Menu for Home Wedding

Julienne Soup Chicken a la King
Duchess Potatoes Peas Olives
Rolls
Lobster Salad Cheese Straws
Mint Ice Macaroons Coffee

2

Washington's Birthday

Cherry Cocktail
Olives Salted Nuts Oyster Bisque
Fried Chicken Cream Gravy
French Peas
Sweet Potatoes (Southern Style)
White Grape Salad Beaten Biscuit
Washington Pie Fruit Cake
Fruit Punch Coffee

3

Child's Birthday Supper

Egg Balls Rolled in Tissue Paper
Chopped Chicken Sandwiches
Plain Bread and Butter Sandwiches
Tiny Sponge Cakes
Ice Cream Wafers
Mints Salted Almonds Cocoa

4

Thanksgiving Dinner

Cream of Tomato Soup Crackers
Roast Turkey or Chicken Gravy and
Giblet Dressing
Cranberry Jelly Candied Sweet Potatoes
Mashed White Turnips
Pickles and Olives Waldorf Salad
Plum Pudding Pumpkin Pie
Coffee Nuts

5

Christmas Dinner

Fruit Cocktail Celery, Olives
Roast Turkey or Goose Gravy
Oyster Stuffing
Mashed Potatoes String Beans
Baked Squash
Stuffed Tomato Salad Mince Pie
Fruit Cake Coffee Candy

SATURDAY NIGHT DINNER

1

Anchovy and Olive Canape
Cream of Mushroom Soup
Broiled Porterhouse Steak
Pimiento Garnish
Casserole of Potatoes
White Wax Beans in Butter
Shredded Cabbage and Tomato Salad
French Dressing
Mint and Orange Ice
Lady Fingers Coffee

2

Clam Juice Cocktail
Celery Salted Wafers
Broiled Chicken
(Sliced Orange Garnish)
Fresh Green Peas Baked Stuffed Potatoes
Stuffed Green Pepper Salad
Crackers
Strawberry Fluff Angel Food
Coffee

3

Fresh Pineapple Cocktail
Escalloped Ham and Mushrooms on Toast
Fresh Asparagus
Radishes Sweet Pickles
Chocolate Ice Cream
Small Cakes Coffee

4

Jellied Bouillon
Casserole of Chicken, Okra and Eggplant
Steamed Brown Rice
Ripe Olives Jelly
Watermelon Coffee

SUNDAY DINNER

1

Pressed Veal and Chicken Loaf
Sliced Liver Sausage Cucumber Cups
Hot Graham Muffins
Fresh Berries Cream
Iced Chocolate Cake

2

Cold Baked Ham or Sliced Beef Loaf
Rice and Vegetable Salad
Nut Bread Butter
Chocolate Fudge Cake
Iced Coffee

3

Chicken Pie
Fresh Vegetable Sandwiches
Radishes
Peach Shortcake

4

Flaked Fish and Shredded Cabbage Salad
Piquante Stuffed Eggs
Brown Bread Butter
Vanilla Ice Cream
Crushed Raspberries

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2½ pounds of coffee.
6 gallons of milk.
18 pounds of meat.
50 pounds of potatoes.
15 No. 2 cans of peas.
4 gallons of soup.
3 pounds butter.
6 loaves of bread—long loaves.
1¼ pounds of olives.
25 heads of lettuce
100 ears of corn on the cob.
50 cantaloupes.
100 Ribs of beef (raw)
50 pounds of beef tenderloin (Filet Mignon).
15 pounds boiled boneless ham.
20 pounds smoked ham.
10 pounds cheese—brick, Swiss or American.
2½ gallons ice cream (brick), cutting 10 cuts to a quart brick.
50 pounds bass, ½ fish to each person.
35 pounds jack salmon.
100 rolls, one roll to each person.
8 average sized cakes.
18 average size pies.
50 spring chickens, serving ½ fowl to one person.

For escalloped oysters, four gallons of oysters, eight pounds of crackers and four pounds of butter.

For chicken pie, use fifteen chickens.

For hash, twelve pounds of corned beef, with double the quantity of potatoes.

One pound of coffee makes 40 cups of coffee.

With any two of these allow ten dozen biscuits, five pounds of butter, fifteen pounds of ham before cooking, six quarts of cabbage salad, three pounds of cheese, one hundred doughnuts, four loaves of white cake, four loaves of dark cake and four of layer.

Two gallons of El Merito ice cream.

SAUCES FOR MEATS

With roast beef, grated horseradish.

With roast veal, tomato or horseradish sauce.

Roast mutton, currant jelly.

Roast pork, apple sauce.

Roast lamb, mint sauce.

Roast turkey, chestnut dressing, cranberry jelly.

Roast venison, black currant jelly or grape jelly.

Roast goose, tart apple sauce.

Roast quail, currant jelly, celery sauce.

Roast canvasback duck, apple bread, black currant jelly.

Roast chicken, bread sauce.

Fried chicken, cream gravy, corn fritters.

Roast duck, orange salad.

Roast ptarmigan, bread sauce.

Cold boiled tongue, sauce tartare or olives stuffed with peppers.

Veal sausage, tomato sauce, grated parmesan cheese.

Pork sausage, tart apple sauce or fried apples.

Frizzled beef, horseradish.

Pork croquettes, tomato sauce.

Corned beef, mustard.

Sweetbread cutlet, sauce bechamel.

Reed birds, fried hominy, white celery.

Lobster cutlet, sauce tartare.

Cold boiled fish, sauce piquant.

Broiled steak, maitre d'hotel butter or mushrooms.

Tripe, fried bacon and apple rings.

Broiled fresh mackerel, stewed gooseberries.

Fresh salmon, cream sauce and green peas.

Cream sauce with sweetbreads.

Orange salad with roast chicken.

Celery sauce with quail.

Stuffed olives with fish balls.

Horseradish sauce with boiled beef.

Horseradish and fried onions with liver.

French dressing with sardines.

Mint sauce with lamb.

Yorkshire pudding with roast beef.

Hard-boiled eggs and parsley with boiled salmon.

Cream gravy, strawberry preserves with fried chicken.

Oyster dressing for turkey.

Celery and onion dressing with roast duck.

Tart grape jelly with canvasback duck.

Currant jelly with roast goose.

Cucumber catsup with corned beef.

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FROZEN RECIPES

FROZEN FRUIT

Frozen Peaches and Cream

Combine one quart of sliced ripe peaches with sugar to taste, about three-fourths cupful, and add a cupful of heavy cream. Place in a tray and freeze. Time required, 3 to 4 hours.

Frozen Strawberries and Cream

Substitute ripe strawberries for the peaches, increasing the sugar to one cupful.

Frozen Raspberries and Cream

Substitute raspberries for the peaches and proceed as directed.

Neapolitan Peaches

1 can sliced peaches
½ pint whipping cream
Sugar
Vanilla

Empty contents of can of sliced peaches into tray. Whip cream, sweeten to taste and flavor with a few drops of vanilla. Spread carefully over the peaches and freeze till hard. Serve in slices.

Frozen Fruit Supreme

1 can Fruit Salad
1 cup heavy cream
½ cup sugar
1 tablespoon lemon juice

Cut the fruit into small pieces. Add the syrup from the can, the sugar and lemon juice. Whip cream stiffly, fold into fruit mixture, pour into tray and freeze three hours.

FROZEN CUSTARDS

Frozen Custard

3 cups milk
2 eggs
2 tablespoons cornstarch
¾ cup sugar
2 teaspoons vanilla
Few grains salt

Scald the milk and thicken with the cornstarch blended with an extra-one-fourth cup of milk. Beat the eggs with the sugar and salt, add to the first mixture and cook over hot water, stirring constantly until it coats the spoon. Chill, add the vanilla and turn into a tray and freeze. Time required, 2 to 2½ hours.

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Frozen Custard with Almonds and Maraschino Cherries

When the custard is half frozen, stir in a half cupful each of shredded toasted almonds and chopped maraschino cherries.

Frozen Marron Custard

Put in a few halved marrons in the bottom of a tray before pouring in the custard, which should be made as in the preceding recipe.

Frozen Chocolate Custard

Cut two squares (ounces) of chocolate into bits, cook with the milk and cornstarch as in the recipe for Frozen Custard, and finish as directed.

Frozen Creamy Custard

Follow the recipe for Frozen Custard or Frozen Chocolate Custard; stir the mixture when partly frozen and add a cupful of whipped cream, sweetened with two tablespoonfuls of powdered sugar.

CONSOMME

Frozen Consomme

For six people, prepare a quart of consomme, or use three cupfuls of canned consomme, to which a cupful of the juice from canned tomatoes has been added, together with salt and pepper and a hint of onion juice to taste. Bring the soup to boiling point and add three-fourths teaspoonful of gelatine which has been allowed to stand in cold water to cover for five minutes. When thoroughly cold, pour into a tray and freeze. Time required, 2 to 3 hours.

BOUILLON

Frozen Clam Bouillon

Prepare a quart of clam bouillon, either from fresh clams or use a good clam extract; add the gelatine as directed in the recipe for frozen consomme, and freeze. Time required, 2 to 3 hours.

Serve any of these soups in bouillon cups, with a topping of whipped cream to which a little salt has been added. Dust with paprika for flavor and garnish.

COCKTAIL

Frozen Fruit Cocktail

Any group of fruits containing sufficient liquid may be used for frozen cocktails. Be sure that they are not too sweet and that a little lemon juice is added according to taste. Bits of fruit, which can be used for this purpose, often accumulate in any household—such as part of a grapefruit, half an orange, a piece of canned pineapple, half of a canned pear, some diced apples, a few berries. If there is not sufficient accompanying liquid, make a thin syrup by boiling a cupful of water and a quarter cupful of sugar for five minutes. This should be chilled, then combined with the fruit.

If canned peaches or pears are used, especially those put up on a heavy syrup, the amount of sugar should be decreased. The cream should be whipped before adding to the mixture. The mixture should be stirred every 20 minutes until it holds its shape. Increasing the lemon juice to two or three tablespoonfuls improves the flavor when canned peaches are used.

Suitable combinations are:

1. Strawberries, diced oranges, diced pineapple and sugar syrup.
2. Diced pineapples, sliced peaches, sliced pears, sliced apricots, stoned cherries and sugar syrup.
3. Sliced peaches, stoned cherries, diced pears, sugar syrup and lemon juice.

Allow a half cupful of the mixture for each person to be served. Place in a tray and allow the juice surrounding the fruit to freeze to a mushy consistency. From 30 minutes to 1 hour, depending upon the temperature of the trays, is sufficient. Watch carefully and do not allow the fruit to freeze. If it begins to freeze solid, remove the tray to the food compartment. Serve in sherbet cups or fruit cocktail glasses. If desired, this may be frozen in paper cups.

Frozen Cheese Salad

1½ cupfuls cream cheese, mashed
½ cupful chopped pecan nutmeats
2 minced green peppers
½ cupful mayonnaise
½ cupful cream, whipped
2 tablespoonfuls olive oil
½ tablespoon lemon juice
1 teaspoon salt
¼ teaspoon paprika

Combine the ingredients and pack into tray, making the mixture about 1 inch thick. Freeze and serve with a garnish of lettuce and chilled French dressing. Time required, 3½ to 4½ hours.

Chilled Pineapple Salad

Allow a slice of canned Hawaiian pineapple for each person to be served; baste this with French dressing made with lemon juice. Fill the center of each pineapple slice with a ball the size of a marble, made of cream cheese, well seasoned and rolled in chopped walnut or pecan nutmeats, or in chopped maraschino cherries or mint. Place in a tray and chill. Serve with a garnish of lettuce and mayonnaise, to which one-third the bulk of whipped cream has been added. Time required, 1 to 1½ hours.

Chilled Peach Salad

Allow half of a canned or large fresh peach for each person; baste with French dressing made with lemon juice and fill the centers with halved Malaga grapes or shredded pineapple mixed with a few pecan nut meats and mayonnaise to blend. Place in a tray and chill. Time required, 1 to 1½ hours. Serve with a garnish of lettuce hearts and whipped cream to which a little sugar and lemon juice have been added.

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PIES AND PASTRIES

LEMON WHIP PIE

Mix one cup sugar and one tablespoon flour, juice and rind of one lemon, yolks of two eggs, and one cup boiling water. Cook in double-boiler. When cool whip whites of eggs stiff and fold in.

Mrs. T. H. Lottridge.

LEMON PIE MADE WITH MILK

One cup sugar, three tablespoons flour, juice and grated rind of one lemon, small teaspoon salt, two egg yolks, one whole egg, pinch of soda. Mix all together smoothly and add two cups sweet milk. Cook until thick and fill pie shell. Use beaten whites over top.

Mrs. Lena Smith.

APPLE SAUCE PIE

Fill an unbaked crust with sweetened apple sauce, flavored to taste. Spread over it well mixed one egg beaten, one cup sugar and one cup cocoanut and lump of butter size of a walnut. Bake until nicely browned.

Mrs. A. L. Fels.

APPLE CUSTARD PIE

Slice apples thin, make a crust, sprinkle a little flour in bottom of crust, then put apples in. Sprinkle over two tablespoons of sugar, add a little butter and one tablespoon water. Bake until apples are tender. Then stir up a custard consisting of one egg, one tablespoon sugar, a scant one-half cup milk and one-half teaspoon vanilla extract. Pour this over the pie and bake until it thickens.

Mrs. Harry Andersen.

PINEAPPLE PIE

Heat two cups crushed or grated pineapple; mix three-fourths cup sugar, one-eighth teaspoon salt and two tablespoons flour. Add to hot pineapple and bring to the boiling point, stirring constantly. Add one teaspoon butter and cool slightly, add one beaten egg and two tablespoons lemon juice. Pour into pastry-lined pan and arraange strips of pastry across top. Bake about forty minutes.

Mrs. Robert Kidder.

BUTTERSCOTCH PIE

One cup dark brown sugar, one-fourth cup butter, one-fourth cup milk, boil all until thick then stir in the following mixture and cook until custard, the yolks of two eggs, one cup milk and one tablespoon flour.

Mrs. Fred Weigand and Mrs. V. V. Whitney.

APPLE CREAM PIE

Make a smooth apple sauce and to each cupful add two well beaten eggs, one-fourth teaspoon nutmeg, one-half cup cream, one heaping tablespoon flour. Mix well, cook in double boiler, fill pie shell. Put meringue on top and brown.

Mrs. Loucile Hays.

ENGLISH MINCE MEAT

One pound each of currants, raisins, minced apples, sugar, suet finely chopped and candied peel. Slice rind and add juice of two lemons. thoroughly mix, pack closely in jars and store in usual manner. Will keep six months.

Mrs. Fred Ford.

SOUR CREAM PIE

One cup sour cream, one-half cup seeded raisins chopped fine, one-half teaspoon cinnamon, one cup sugar, one-fourth teaspoon salt, three egg yolks, one egg white. Mix well and bake like lemon pie, using the whites of two eggs with two tablespoons sugar for the meringue.

Mrs. W. M. Hubbard.

CHOCOLATE PIE

One heaping tablespoon chocolate or cocoa, one cup boiling water, small lump butter, boil until chocolate is dissolved. Mix one cup sugar and two tablespoons flour, stir into first mixture. Beat the yolk of an egg, add a little water and add to mixture, boil all until thick, flavor with vanilla and pour into a baked crust, use beaten whites of eggs for meringue.

Mrs. Charles Manson.

BERRY PIES

Make crust as for any pie, fill with berries and sweaten, sprinkle over berries about two and one-half tablespoons Minute Tapioca. This will form a jelly when baked.

Mrs. Lydia Phillipps.

FAVORITE CAKE AND COOKIES RECIPES

FEATHER CAKE

Two cups sugar, 3 of flour, 1 of sweet milk, ½ of butter, 3 eggs, 3 teaspoonfuls Rumford baking powder. Beat yolks and sugar together.

CREAM SPONGE

Twelve ounces sugar, 5 eggs, 10 ounces flour, 2 teaspoonfuls Rumford baking powder, ½ cup hot water. Bake in layers. Custard—1 cup milk, 1 egg, 1 tablespoonful cornstarch, sweeten to taste. Put this custard in between the layers, sprinkling pulverized sugar on top.

ANGEL CAKE

Whites of 9 large, fresh eggs or 10 small ones, 1¼ cups sifted granulated sugar, 1 cup sifted flour, ½ teaspoonful cream of tartar, pinch of salt added to eggs, before beating.

Sift flour 5 times and measure after sifting. Beat whites of eggs half, add cream of tartar and beat till very light, stir in sugar, then flour very lightly. Bake in a moderate oven at once.

SUNSHINE CAKE

Whites of 7 small, fresh eggs, yolks of 5, 1 cup of granulated sugar, two-thirds cup flour sifted five times before measuring, pinch of salt, one-third teaspoonful cream of tartar. Beat yolks thoroughly. Beat whites about half, add cream of tartar and beat till very stiff. Stir in sugar lightly, then the beaten yolks thoroughly, then the flour. Put in tube pan and in oven at once.

NEWBERRY PORT CAKE

Two cups sugar, 1 cup butter, ¾ cup milk, 3 cups flour, 6 eggs (save one of the whites for icing.) Take chocolate with 2 to 3 teaspoonfuls milk, steam and mix with the icing, add tiny pinch of cream of tartar and ½ teaspoonful soda at the last.

CHOCOLATE SPONGE CAKE

Two cups sugar, one-half cup butter, one square chocolate melted in butter, two eggs, one-half cup sour milk, one heaping teaspoonful soda, two cups flour, pinch of salt. Mix well and last add one cup boiling water and one teaspoon vanilla.

DATE BARS

Three eggs, one cup sugar, six heaping tablespoons flour, two teaspoons baking powder. One package dates pulled to pieces, one cup nut meats, a pinch of salt. Bake, then cut into strips and roll in powdered sugar.

EASY DEVIL'S FOOD

One cup of sugar, one and one-half cup flour, three tablespoons cocoa, one large teaspoon soda. Sift all together three times, make a hole in the middle and drop in one egg, one cup sour milk, three tablespoons melted butter. Mix thoroughly and add flavor.

DROP CAKES

One cup sugar, two tablespoons butter, one egg. Boil one cup raisins in one-half cup water until dry add to mixture. Add three-fourths cup sour milk, one teaspoon soda, two cups flour, one teaspoon baking powder, one-half teaspoon vanilla and one-fourth cup English walnuts chopped fine.

COCOA CAKE

Two heaping tablespoons shortening, one cup sugar, two eggs, one cup sour milk or cream, one teaspoon soda, one and one-half cups flour, four tablespoons cocoa, one teaspoon vanilla. Cream sugar and shortening, add egg and beat well, stir soda into sour milk and pour into mixture, sift cocoa with flour and stir well, add vanilla and bake thirty minutes.

NEVER FAIL CARAMEL ICING

Two cups brown sugar, 6 tablespoons sweet or sour cream, or condensed cream, 2 tablespoons butter, 2 teaspoons vanilla, mix well, put over very slow fire and bring to a boil and take off immediately. Beat until cool.

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A NEW FLAVOR YOU'LL LIKE
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CANDY RECIPES

CONFECTIONERY

"Sweets to the Sweet"

"A little candy now and then,
Smoothes life's uneven way;
And sugar catches far more flies
Than vinegar, they say."

PENOCHI (SPANISH CANDY)

2½ cups brown sugar, ½ cup sweet milk, 1 cup English walnuts, butter the size of a walnut. Boil sugar, butter and milk together until it forms a ball when dropped into cold water. Take off and add nuts chopped fine, and one teaspoon vanilla. Stir till almost too stiff to pour. Spread in buttered pan and when cold cut into squares.

Miss Mozelle Anderson.

COFFEE FUDGE

2 cups granulated sugar, 1 cup coffee (strong), 1 teaspoon butter. Boil until thick. Stir in one cup of pecan nuts chopped fine. Pour into buttered tins and mark off into squares. Mrs. Will Mayo.

MOLASSES CREAMS

1 cup sugar, 1 cup molasses, 1 cup boiling water with 1 tablespoon soda, 1 cup lard, 1 teaspoon cinnamon, 1 tablespoon vinegar, 1 teaspoon ginger, 3 tablespoons ground chocolate, ½ teaspoon salt. Let stand two hours then roll out and bake like cookies. Frost with white frosting. Mrs. T. E. Merritt.

NOUGAT CANDY

4 cups granulated sugar, 1 cup Karo syrup, 1 cup boiling water, whites of 4 eggs beaten stiff, 1 lb. of nuts cut fine. Put syrup and water on to boil. Add sugar, let boil until you can roll between fingers, take out 1cupfull and beat with stiffly beaten eggs; let remainder boil until brittle then add the eggs. Beat until grainy; add nuts and flavoring last. Mrs. E. T. Williams.

MARSHMALLOW DAINTY

Butter small square crackers and place on each a marshmallow. Put a dot of butter on top of each marshmallow and set in fairly hot oven till marshmallows puff up and turn nice brokn. Nice, hot or cold.

Miss Harriet Hagen.

FIVE-MINUTE FROSTING

One cup sugar, 5 tablespoons sweet milk. Boil 5 minutes, remove from fire and beat till cool and thick. Flavor and spread on cake. Mrs. R. L. Gibson.

DOUBLE FUDGE

2 cups granulated sugar, ½ cup cream, 2 squares Bakers Prem. No. 1 chocolate, 1 tablespoon butter. Boil seven minutes, then beat and spread in buttered tin. 2 cups brown sugar, ½ cup cream, 1 teaspoon vanilla extract, 1 cup walnuts chopped fine, tablespoon butter, boil ten minutes, then beat and pour on top of fudge already in pan. When cool cut in squares. Mrs. Gibson.

DUTCH FUDGE

1 cup granulated sugar, 1 cup brown sugar, 1 cup of milk. Add a pinch of soda to prevent milk from curdling. Boil this until it forms a soft ball in water, then add a teaspoon of vanilla to a piece of butter the size of a walnut, and a half cup of chopped nuts. Beat this until thick enough to put in buttered pans.

COCOA FUDGE

2 cups granulated sugar, 1 cup milk (sweet), 2 tablespoons cocoa. Boil until it makes a soft ball in water, then add a teaspoon of butter, a teaspoon of vanilla. Beat this until hard enough to put in buttered platter. A half cup of chopped nuts may be added if desired. Margaret Klein.

PECAN NUT SQUARES

Beat 1 egg and add ½ cupful of brown sugar and 1 cupful finely chopped pecan meat, sprinkled with ¼ teaspoon salt; turn into a small slightly buttered tin and bake 20 minutes in a moderate oven; remove from pan, cool slightly and cut in squares.

Mrs. John Knapp.

DIVINITY CANDY

Two cupfuls brown sugar, one cupful water, white of one egg well beaten; boil sugar and water until a firm but not brittle ball forms when dropped into cold water; take from fire and add white of egg; beat until thick enough to pour into a pan lined with oiled paper; when cool enough cut into squares. Mrs. C. E. Maddocks.

QUICK FONDANT

3 tablespoonfuls condensed milk, 2 cups confectioners' sugar, 1 teaspoonful flavoring. Heat the milk and stir into the sugar. Add the flavoring. Place on kneading board and knead until perfectly smooth. Shape into small balls and dip into melted chocolate. Shape small flat bonbons of the fondant, and press half a walnut meat in each side. Use fondant to stuff dates, prunes and figs. Roll into a strip, sprinkle with cinnamon ,then roll and when dry cut into slices.

DEVON TRUST AND SAVINGS BANK
CLARK ST. AT DEVON AVE.

SOME FAVORITE SPANISH, ITALIAN, FRENCH AND GERMAN RECIPES

SPANISH RECIPES

SPANISH BEAN SOUP

Chop 1 large onion, 3 pods garlic
1 small piece ham (½ lb.)
1 small green pepper
2 Spanish sausages cut in small pieces (canned sausage)
All of these fried in lard or olive oil, after which add
1 quart water
2 large Irish potatoes (cut small)
Cook 20 minutes.
Into this put
1 can garvansos and continue to cook slowly for one hour. Season, salt and pepper to taste. The garvansos may be bought at any Spanish store.

—Mrs. W. I. Webb,
1925 Bayshore Blvd.

ROPA VEIJA HABANERA

2 lbs. of soup meat
2 level kitchen spoons of pork lard or 1 of Crisco
3 cloves of garlic
2 medium onions
1 sweet green pepper
1 cup of stock or hot water
½ cup vinegar
Salt to taste

Chop the onions, sweet pepper and garlic, and fry in the lard. Add the meat, which should have been pulled apart, not cut; also the stock and vinegar, and simmer until the liquid has been absorbed. Some cooks add two large tomatoes before frying. *—C. W. C.*

LIVER A LA HABANERA

2 lbs. liver
4 tablespoons vinegar
1 sprig of parsley
1 sprig of sweet marjoram
2 large tomatoes
1 large onion
1 sweet green pepper
4 cloves of garlic
2 spoons of lard or Crisco
Salt to taste

Cut the liver into small pieces and pour over it the vinegar, with the sweet marjoram and parsley and let cook until done. Chop the tomatoes, onion, green pepper and garlic in the lard and when done, add the liver, simmer 15 minutes and serve.

—C. W. C.

CHICKEN, Cuban Style

1 year old chicken
½ cup olive oil or 3 level kitchen spoons pork lard
1 cup hot water
4 tablespoonsfuls Dry Sherry (Vinegar can be used instead)
1 large onion
3 cloves of garlic
1 bay leaf
4 cloves
Pepper and salt to taste

Brown the chicken in the oil or lard, add the other ingredients, cover tightly, and simmer slowly for two hours, turning the chicken occasionally. An older fowl can be jointed, before browning.

—C. W. C.

BROILED RED FISH, Cuban Style

1 good-sized Red Fish
½ cup olive oil
Juice of 1 lemon
Black pepper
2 tomatoes
1 large onion
2 cloves of garlic
4 sprigs parsley
1 tablespoonful capers

Dry the fish with a napkin. Make several gashes across it with a sharp knife and salt it. Mix well the olive oil, lemon juice and pepper, and brush the fish well with it. Place it on the gridiron over a slow fire, turning it and basting it until done with the same mixture.

Chop fine the onions, tomato and garlic and fry in the oil left after basting the fish, adding more if necessary. Pour this sauce over the fish and then sprinkle over all the parsley and capers, which should have been previously chopped.

—C. W. C.

BLACK BEANS

1 cup black beans
1 large onion
2 cloves garlic
1 sweet green pepper
2 medium tomatoes
1 bay leaf
1 small sprig of sweet marjoram rubbed to powder between the hands
1 level teaspoon salt

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YOU HAVE TRIED THE REST — NOW TRY THE BEST
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2 tablespoons vinegar
6 tablespoons olive oil or 3 of pork lard
1 qt. cold water

Soak the beans over night and put on to boil in the quart of water. After boiling one hour, add the salt.

Chop the onion, garlic, tomato and sweet pepper together and when the beans begin to break add them and the rest of the ingredients, and simmer for one hour. If necessary, add more water, always hot, and a little at a time. When done, the beans should be tender and the liquid should be thick, something like porridge. Kidney or red beans can be cooked this way.

YELLOW RICE WITH CHICKEN

1 hen weighing 3 or 4 lbs.
1½ qts. hot water
½ cup olive oil or 2 level kitchen spoons pork lard
3 cloves garlic
3 tomatoes
1 large onion
2 sweet red peppers
2 cloves
8 black pepper corns
4 filaments of saffron
2 cups of rice

Cut the fowl into joints and brown lightly in the oil or lard, take out and put in the hot salted water to cook gently. Chop the garlic, onion, tomato and red pepper and fry in the fat in which the fowl was browned, and add to the fowl, adding also the cloves and black pepper. When the chicken is nearly done, add the rice, taking care that there should be at least a quart of liquid in the pot—if necessary adding hot water to make the required quantity. Bruise the filaments of saffron in a cup with a tablespoonful of boiling water, until it is practically dissolved, and pour over the rice. Cover the pot and cook gently until the rice is tender and has absorbed all the liquid, although each grain should be separate.

GREEN PLANTAINS

Peel them and cut in thin round slices (like potato chips), and fry in boiling fat, take out, sprinkle with salt and serve. They are deliciously crisp. —*C. W. C.*

MARJARETE, OR CORN PUDDING

12 ears of green corn
1 pound of sugar
1 quart of milk
3 or 4 sticks of cinnamon

The corn must be at the point when the grain just begins to harden. Grate it, then rub it through a sieve, add the milk, sugar and cinnamon. Place in a saucepan over a moderate fire and stir Continually until it becomes like porridge. Pour on a flat dish and dust with cinnamon. Serve cold.

In Cuba it is considered a great delicacy. —*C. W. C.*

CHICKEN A LA CATALANA

Chop a large onion with a couple of cloves of garlic and fry in pork lard. Add tomato paste sufficient to make required amount of sauce, season with salt and pepper. Joint the chicken and let it simmer in the above sauce until tender. Serve with the sauce poured over it, and Spanish sweet red peppers and a few French peas sprinkled on top.

—*C. W. C.*

OMELETTE AL RON

Cut up some canned peaches, pears and figs. Add some sugar to the eggs while beating. Cook like a French omelette. When done pour rum or brandy over it and set fire to it. —*C. W. C.*

ITALIAN RECIPES

MINESTRONE

This nourishing soup is considered a meal in itself. Chop a slice of raw ham, three or four strips of bacon and a few stalks of celery. Cut a small cabbage in finger-length strips, and a carrot, onion and turnip into dice. Add half cupful of large red beans. If dried beans are used, soak overnight before mixing with other vegetables. Pour in a cup of stewed tomatoes, with a half cupful of uncooked "ribbon" macaroni. Add two quarts of water and a soup-bone. Cook slowly for an hour or more, season with salt and pepper, and pass grated Parmesan cheese, which is sprinkled over each portion as served. —*C. W. C.*

SOUP—CONCENTRATED BROTH

One pound perfectly lean beef. Cut same in small pieces, and mash to a paste in a mortar. Add the whites of two eggs, then put in a pot, and add five quarts of water. One onion, one carrot and a little parsley. Set on fire and stir until

it boils, then set to one side. Now take a hen which has previously been partially cooked, cut it in pieces. Now mix in the pot, and set on a very slow fire, and boil for five or six hours, stirring every now and then. When done pour through a fine strainer and serve. You may add small squares of bread which have been fried in butter.

—C. W. C.

ITALIAN FRIED CHICKEN

Prepare a young hen, and cut it in pieces, have a thick batter made of flour and water, salted to taste, prepared. Dip your pieces of chicken in this batter. Have a pan ready with hot olive oil. Place your chicken in this and fry on a medium quick fire. *—C. W. C.*

MEAT CROQUETTES

Grind a pound of lean beef or pork. Mix same with some bread crumbs wet in beef stock. Add a little parsley and one or two pieces of garlic well mashed. Put all in a dish and mix in two eggs, grated cheese, some spice, and a little salt. Mix all well, making balls of the mixture, about the size and shape of a small egg. Roll each in cracker dust and fry in a pan of hot oil, lard or butter, until a medium brown.

—C. W. C.

CHICKEN A LA MARENGO

(Napoleon's Favorite Dish)

Cut a chicken in pieces. Put in a pot with three tablespoonfuls of good olive oil, the juice of half a lemon, some ground nutmeg, salt and half a wine-glass of white wine. Cook for three or four hours. In another pan put a tablespoonful of butter, and pour in your chicken with all its gravy. Set again on the fire until it browns. Baste it a few times. Keep pan covered, lessening fire gradually. A quarter of an hour before done, mix a little of the gravy with a spoonful of flour, and mix into the pan. A few minutes before taking off the fire, chop a little parsley up fine and put over the chicken. *—C. W. C.*

PASTE AL BURRO

2 eggs
3 cups flour
¾ cup butter
¾ cup sugar

Flavor with lemon, vanilla or aniseed. Put flour on board; put eggs in middle of flour, also sugar and butter. Mix with a light hand. Roll thin, about one-eighth of an inch. Cut in squares. Bake ten minutes in a moderate oven.

—Mrs. Ceconi.

STEWED PRUNES

Take a pound of prunes, wash well, put in a sauce-pan with a small cup of sugar, a pinch of powdered cinnamon, a bit of lemon or orange rind, two tablespoonfuls of white wine. Cook on a moderate fire. Served cold. *—C. W. C.*

FRENCH RECIPES

RED KIDNEY BEANS

2 cups of beans
5 quarts of rain water
Let boil until the beans split, then add:
Small piece of white bacon
1 onion
1 little piece of garlic
Pepper and salt to taste

1 tablespoon of flour mixed to a thin paste, strain and pour in beans, let cook for an hour or so, or until creamy. *—C. W. C.*

FRICASSEE OF CHICKEN

Cut into joints a fine fat chicken. Season with salt and pepper mixed. Put in a deep iron sauce-pan a spoonful of lard. When boiling hot put in the chicken and fry to a light brown. Remove chicken and add a sifted heaping tablespoonful of flour. Stir constantly, and when a light brown add an onion previously chopped very fine. Brown carefully and then add:

1 tablespoonful minced parsley
½ tablespoon of cloves
Garlic
Crushed bay leaf

Return the chicken and let all stew together. Add about a quart of hot water and let simmer until chicken is tender.

If desired, a can of mushroom, water and all, and a glass of either white or red wine may be added.

—C. W. C.

"GRIADES," OR ROUND STEAK

Two pounds of round steak cut into four-inch squares. Sprinkle pepper, salt and flour over it, then put into a deep pot a spoonful of lard. When hot put in meat, with

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an onion chopped very fine, and let fry slowly. Keep pot covered while frying, stir constantly and when brown add enough water to cover meat. A little pinch of mixed spice would improve the taste (such as garlic, sage, thyme and bay leaf).

—C. W. C.

EGG PLANT OR WHITE SQUASH

Boil two egg plants (skin, stem and all) until you can stick a fork through easily. Split egg plant in half (stem and all), scoop out center very carefully, so as not to break the shell. Add to scooped out portion of egg plant:

The inside of a quarter of a loaf of stale bread
1 onion
A small piece of garlic
A sprig of parsley
1 tomato or a tablespoonful of canned tomato
1 egg, pepper and salt to taste

Chop up all together very fine. Put a tablespoonful of lard in a frying pan. When hot add mixture and let fry until it leaves the pan clean. Stir constantly. When fried put in a baking pan and sprinkle some toasted bread crumbs over it. Put three small pieces of butter on top and let bake for about ten minutes, or until brown. Your success depends upon the mixing and frying.

—C. W. C.

RICE CROQUETTES

To 1 coffee cup of boiled rice add:
2 eggs
Butter size of an egg, melted
½ pint of sifted flour
A level teaspoon Royal Baking Powder
2 heaping tablespoons of sugar

Beat up quickly and lightly. Take up one-half tablespoonful, drop from spoon into a plate of sifted flour, rolling it over that it may be covered. Take up into spoon and drop into boiling lard. When the croquettes are a light brown take up with a perforated ladle. Put on a brown paper in a biscuit pan to drain. Flavor with vanilla.

C. W. C.

"BELLE CALAS; tout chaud"

Under this cry is sold, by the old creole negro women in the French portion of New Orleans, every morning, this tasty dish:

Boil soft 1 lb. rice, when cold add to it:
3 or 4 eggs
A large cup of sugar
1 pkg. self-rising flour

Soak a piece of bread in water. Drain and take off the crust, mix it well with the rice preparation and cook by dropping in a spoonful at a time in boiling lard. The cake must not touch the bottom of the pot.

—C. W. C.

GERMAN RECIPES

WAFERS

Take 1 lb. of sugar
½ lb. of flour
½ lb. of butter
6 eggs
1 teaspoon lemon

Beat whites and yolks separate, don't grease the iron, this will make 85 wafers, fine for dessert, and with wine.

—C. W. C.

HAMBURGER CAKE

2 lbs. of flour
1 lb. of currants
½ lb. of butter
9 eggs
1 cup of sugar
Little piece of citron
The rind of 1 lemon grated
1 yeast cake dissolved in ½ cup of milk

Let the dough raise before baking, put over it finely cut almonds, sugar and cinnamon.

—C. W. C.

TEA OR CINNAMON PRETZELS

Take ¾ of a pound of flour
2 lbs. of sugar, sift together
¼ lb. melted butter
3 eggs
1 teaspoon of cinnamon
1 teaspoon of baking powder, form pretzels

Mix 1 egg and water and put over them and bake in a hot oven.

—C. W. C.

HERRING SALAD

Soak herring in fresh water over night. Skin and take out bones and cut into small dice. Add boiled beets cut into dice; also hard-boiled eggs, apples, onions, cooked veal and pickles, all cut into small dice. Then add pepper, vinegar, a little mustard and a little olive oil. Quantities are used to suit taste.

DEVON TRUST AND SAVINGS BANK
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PREPARATION OF FOODS FOR THE SICK

CREAM LEMONADE

Fill bottom of glass with cracked ice. Beat white of 1 egg to stiff froth, and sugar to taste. To this add juice of 1 lemon, stirring all the while, and then add one-half cup of cream. This will make two glassfuls.

FLAXSEED LEMONADE

Tablespoonful of flaxseed, pint of water. Boil one hour, then add juice of 1 lemon. Strain, and sweeten to taste.

MILK LEMONADE

Tablespoon of sugar, juice of 1 lemon, half cup of milk, half cup of water.

JUNKET

Heat half pint of fresh milk. Add teaspoonful of essence of pepsin. Stir enough to mix. Pour into custard cups, and let stand until firm. Serve plain or powder with sugar or nutmeg.

BEEF TEA

Free a pound of lean beef from fat, skin, etc. Chop up fine. Put into a pint of cold water to digest two hours. Simmer for three hours but do not let boil. Make up for water lost by adding cold water. Press and strain. The best meats for beef tea are the round and rump. Cold water draws out the albumen; boiling water coagulates it.

BEEF JUICE

Cut thin, juicy meat into pieces one and one-half inches square; broil one and one-half minutes over a hot fire. Squeeze with a hot lemon squeezer; season with salt and pepper. May be added to milk or poured over toast.

BEEF EXTRACT

Heat a select piece of round steak so that the juice may be freely pressed. Cut steak into pieces that will fit into a lemon squeezer and squeeze juice into a cup. Set cup in a dish of warm water, which must not be allowed to boil. Season to taste. May be served on toast.

CHICKEN AND VEAL EXTRACT

Make chicken broth from an old hen and cook down until it jellies. Cook a neck of veal until broth jellies, cool and skim off fat. As needed, use equal parts of each. The nourishment is in the veal and the chicken gives it flavor.

N. B.—The most delicate stomach can digest this.

SCRAPED BEEF SANDWICH

From a piece of steak scrape all the fibre from the connective tissue with a knife. Season with salt and pepper. Serve, spread between slices of buttered toast.

CORNMEAL GRUEL

Mix two tablespoonfuls of cornmeal, tablespoonful of flour, teaspoonful of salt, teaspoonful of sugar, into a thin paste with a little cold water. Add quart of boiling water, and cook three hours. Add cup of milk and serve.

CRACKER GRUEL

Two tablespoonfuls of cracker crumbs rolled fine, teaspoonful of salt, teaspoonful of sugar, cup of boiling water, cup of boiling milk. Mix salt, sugar and crumbs; add boiling water, then milk; simmer two minutes.

OATMEAL GRUEL

Two tablespoonfuls of rolled oats; teaspoonful of salt, teaspoonful of sugar, cup of boiling milk. Mix oatmeal, sugar and salt; add boiling water; cook in a saucepan 30 minutes, or in a double boiler for two hours. Strain, and add hot milk. Bring to a boil and serve hot.

OYSTER BROTH

Chop a dozen oysters fine; put into a saucepan with a cup of cold water. Bring to boiling point; simmer five minutes, then strain and season. By adding milk three minutes before broth is taken from the fire, it is made more palatable.

SCOLLOPED OYSTERS

Clean oysters; roll crackers and mix with melted mutter. Sprinkle dish with crumbs, then place a layer of oysters, a layer of crumbs, another layer of oysters, and so on until all are used. Bake in a hot oven.

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HOME HINTS

To Brighten Nickel Trimming

on a gas stove, wash with warm water in which two tablespoons of kerosene has been stirred.

Cleaning Carpets

Moisten enough corn meal with gasoline to sprinkle over carpet. Rub back and forth unto carpet with broom before sweeping. Sweep thoroughly. Do not have fire in room while using gasoline.

To Clean Silverware

Boil in an aluminum kettle with soapsuds or in pan with an aluminum thimble. This is worth trying.

To Keep Silver from Becoming Tarnished
Put in a box and cover with wheat flour.

To Take Spots Off Wall Paper

One teacup of bran moistened with gasoline. Tie in thin cloth and rub soiled spots.

Carpets can be cleaned and colors restored by going over occasionally with a broom dipped in warm water in which a little turpentine is added.

An equal mixture of turpentine and linseed oil will remove white marks from furniture caused by water.

Gilt Frames

Clean gilt frames with a sponge moistened in turpentine.

Clean Mirrors and Windows

Use a soft chamois skin to wash them and they will need no polishing or drying.

Heat Stains

Heat stains on varnished furniture or tables can be easily removed by using a soft canton flannel cloth dampened with coal oil. Apply and rub until the white stains disappear.

Table Covers

Be sure to place a pad under the oil cloth cover to your kitchen table as it lessens the noise, renders it easier to clean and doubles its wearing qualities.

An Easy Way to Clean Egg Spoons

Here is a little chemical trick worth knowing. When silver spoons become tarnished from use in boiled eggs, scour the tarnished spots with a little moist salt. The tarnish will disappear as if by magic.

Open Fruit Jars

A difficult cover on fruit jars is easily removed by turning the jar upside down in an inch or so of hot water. Leave a few minutes, then remove.

Wall Cleaner

An excellent article for cleaning wall paper is half baked bread dough. Roll in a ball and sponge the walls thoroughly.

Plant Tonic

A tablespoon of castor oil poured on the ground around the roots of palms and ferns once a month gives them a rapid growth and makes them look fresh and green.

Turpentine

Use plenty of turpentine or carbolic acid in the water for the floors. It means death to insects hidden in the cracks.

Mosquitos

Take of gum camphor a piece about one-third the size of an egg and evaporate it over a lamp or candle, taking care that it does not ignite. The smoke will soon fill the room and expel the mosquitos.

To Banish Ants

Sprinkle oil of pennyroyal about the places which are infested with ants and you will not be troubled with them. Be careful as this is a poison not to place the bottle containing it where it may be mistaken for medicine.

To Prevent Burning

A tin of water placed in the oven while baking ginger bread or fruit cake will prevent burning.

To Clean Silver

One-half ounce of prepared chalk, two ounces of alcohol, two ounces of ammonia. Apply with cotton flannel and rub with chamois skin.

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WHEN BETTER MUSTARD IS MADE MOTHER WILL MAKE IT — TRY
MOTHER KERN'S MUSTARD
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Whites of Eggs

When beating whites of eggs add one teaspoonful, to each egg, of cold water. This makes it beat up stiff and adds to the quantity. A meringue for pies or puddings made in this way retains its stiffness, and is much more satisfactory.

Corn

Try a little vinegar in the water that you boil corn on the ear in, and add salt. The vinegar will keep the corn white. Only boil corn 5 minutes.—Mrs. E. D. Harris.

Cook Fruit Butters in Oven

Cook your fruit butters in the oven. They will not burn and do not need much stirring. Save yourself—Mrs. J. J. Elliott.

Remove Stains

To remove stains from the hands, dampen them first in water; then rub them with tartaric acid or salts of lemon, as you would with soap. Rinse them and rub them dry.—Mrs. Foramber.

ANTIDOTES FOR POISONS

First—Send for a physician.

Second—Induce vomiting, by tickling throat with feather or finger; drinking hot water or strong mustard and water. Swallow sweet oil or whites of eggs.

Acids are antidotes for alkalies, and vice versa.

Acids—Muriatic, oxalic, acetic (soap-suds).

The end of the stem of all hard stemmed flowers should be put in two inches of very hot water and left there until the water is cold. Flowers that have drooped can be revived by putting the ends of stems in hot water.

Buy roses the day before they are to be used for an occasion so they will be open.

SANITARY SUGGESTIONS

SODA

Common soda is a saver of soap and more cleanly—readily removing grease from dishes, tinware and sinks. When added to dishwater no soap is needed and you have no suds or greasy rim around the dishpan. Used in this way it imparts that polish to the dishes so pleasing to the dainty housewife. Baking soda or saleratus dissolved in water is not only perfectly harmless, but delightful and cleansing to the most delicate skin.

Washing of Hair Brushes—Soda is far superior to soap for this purpose, leaving the bristles absolutely clean and as stiff as before they were wet.

THE ICE BOX

If a piece of charcoal the size of your fist be left in the ice box you will find it a great help to keeping it sweet and free from odors and will prevent food from taking the odor of vegetables and other articles placed therein.

MEATS

Meats should be removed at once from the paper wrapper, placed upon a porcelain dish, thereby often preventing it from becoming tainted and unwholesome.

Fruit or vegetables should be removed at once from cans as soon as opened. A bulged can signifies spoiled contents. Ptomaine poisoning has often occurred from the use of such fruits and vegetables, even though the indications be very slight.

Hot water is one of the most valuable helps of the house keeper in the way of cleanliness and sanitary conditions.

TO CLEAN PIPES, ETC.

Put powdered or dissolved copperas down the sink and other drain pipes as often as once a week, and flush them well on washing days.

FOR THE TOILET

Sift powdered lye into the toilet bowls—use an old broom to scrub it. All brown stains will be quickly and easily removed. It also cleanses and purifies from all disagreeable odors.

DIRTY DISHES

A great many housewives leave dishes or glasses of jelly in their cupboards uncovered, and this is a menace to the health of the family. It is in a gelatine jelly that bacteriologists imprison disease germs to watch them propagate, as they seem to thrive better on that kind of food than any other. Physicians tell us that the animalculae that fill the air are specially attracted to milk and butter.

Fruits and Vegetables frequently carry disease germs. Raw fruit never should be eaten until it has been washed thoroughly. Especially the fruit that has been exposed to the dust of the street and handled by unclean hands should be avoided.

DEVON TRUST AND SAVINGS BANK
CLARK ST. AT DEVON AVE.

MY LADY'S WARDROBE

Gasoline

In cleaning garments with gasoline, heat it by placing the gasoline in a crock, and placing the crock in a dishpan of hot water. It doubles the effectiveness of the gasoline, with half the work, and saves the hands.—Mrs. Elliott.

Cleaning Fluid

Chloroform, ether, Aa, Zi; almochol, Zii; benzine, Oii; oil sassafras. Zi. An excellent cleaning fluid; will remove soil without injury to the most delicate fabric.—Mrs. Winter.

Clean Black

If you will go over the black skirt, after brushing, with a piece of dry black velvet, used as a sponge, you will be surprised to see the good results.

Gasoline

White soap may be used with gasoline to clean very much soiled articles. Rinse in clear gasoline.

To Curl Plumes

An easy way to curl ostrich plumes is to put them in a hot oven. Leave the door open and watch the plumes that they do not burn. They soon look like new.—Mrs. G. W. McLeod.

A Steel Bag

The rusty steel bead bag can be cleaned by putting it into a box with emery powder and shaking well for fifteen minutes; if not bright then, repeat; then polish with chamois skin.

A White Waist

If the white waist is hopelessly dingy and yellowed by careless washing, dip it into strong black coffee, wetting every part alike; this will give it a pretty ecru color which may be lighter or deeper, according to the strength of the coffee.

Caring for One's Clothes

One who looks carefully after her clothing, mending, darning and repairing as soon as they need repairs, folding or hanging away as soon as well shaken and brushed and upon taking off after wearing, will always be ready to meet emergency calls, and will always look "well dressed," under any and all circumstances.

Perfume

A very delightful perfume can be made from the rose geranium leaves and alcohol. If allowed to stand some weeks, the perfume will be quite strong.—Mrs. I. C. Wilson.

Danderine Ocean Foam

3 qts. soft water, ¾ lb. best Castile soap cut fine, 1 oz. powdered borax. Mix and boil until soap is dissolved. After cooling add whites of 5 eggs, well beaten. Add 1 oz. ammonia and ¼ oz. Bergamot (perfume). This makes about 3 quarts. Keep in cool place.—Mrs. G. A. Marvel.

A FEW THINGS WORTH KNOWING

"If a better system is thine, impart it; if not, make use of mine."

Cold water will take chocolate out of materials that won't "ring." Spot with the water. Can be sponged right out, or several days after.

If an egg cracks in boiling water, immediately put a little salt into the water and the contents will not ooze out.

Bleach

To bleach most any kind of stain from white materials, make the following: 2 lbs. Sal Soda in 2 quarts of water and boil until dissolved. Then add contents of one can Chloride of Lime. Bottle and put away as it will keep. Soap things about 10 minutes, then rinse well and boil. Will not rot the material if well rinsed.—Mrs. C. F. Huddleston.

To Clean Paint

Put some of the best whiting on a plate. After dipping a piece of flannel into clean, warm water, squeeze nearly dry, and then take as much whiting as will stick to it, and apply it to the painted surface, when a little rubbing will quickly remove dirt or grease.

To Wash Crepe de Chine Waists

In washing light colored crepe de chine waists take crepe paper of darker shade and squeeze some of it into the final rinse water until the desired shade is obtained. Dry in shade and the waist will look like new.

White silk hose can be colored in this way to match any evening gown. Always have the article wet before dipping into the coloring.

Flour

To prevent cakes, biscuits and all pastry from sticking after greasing pan, sift a little flour all around pan. It will prevent burning.

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A NEW FLAVOR YOU'LL LIKE
MOTHER KERN'S MUSTARD
Your Grocer Has It For You

LAUNDRY HELPS

To set green or blue, soak the articles at least ten minutes in alum water before washing. Use an ounce of alum to one gallon of water.

Black or black and white goods should be soaked in salt water (one cup salt to one pail water) for at least an hour to set the colors.

Turpentine will remove wheel grease, pitch and tar.

Turpentine and soap will remove ink stains from linen.

A few drops added to water in which clothes are boiled will whiten them.

RUST SPOTS

Rust spots may be removed from linen by applying lemon juice and salt. Leave the articles lie in the sun. When dry, apply time and again until the spot disappears.

STAINS

Coffee—Pour boiling water over the stain. If resistant, try javelle water.

Grass—Alcohol will dissolve grass stains and is recommended for materials that can not be washed.

Mildew—If fresh, can sometimes be removed with javelle water, but old blemishes can not be removed. It is the most objectionable blemish known, being caused by a mould.

Milk or Cream—Wash first with cold water, then hot. Alcohol will remove the stain on colored materials.

Tea—Wash in cold water, pour boiling water through the stain. Soak a bad tea stain in glycerine.

Scorch Stains—Scorch stains can be removed at once by rubbing with peroxide. Apply until it vanishes and then finish ironing.—Mrs. Elliott.

TO TAKE OUT PAINT

Equal parts of ammonia and spirits of turpentine will take paint off clothing, no matter how dry the paint is. Saturate the spot two or three times and then wash out in soapsuds.—Mrs. Shields.

BOILING CLOTHES

A tablespoon of turpentine boiled with your white clothes will greatly aid in the whitening process.

PEACH STAINS

Wet the stain with cold water, rub on soap, lay in hot sun. Repeat until stains vanish.

TAR STAINS

Clear lard is the best thing for tar stains. Carefully scrape the loose tar away, so as not to spread it, rub the lard into the stain, after which wash as usual.

WASHING AND CLEANING FLUID (GOOD)

Chloride of lime, one pound; sal soda, three pounds; one-half ounce of glacial acetic acid, 99½ per cent; water, one gallon. Heat the water, dissolve the soda in it, stir the lime in a little cold water, then add and let boil five minutes. Pour off the liquid, put in acid and bottle for use. Vinegar can be used instead of acid. Then use one cup vinegar. The settlings are good to clean stained kettles, pans, sinks and toilet bowls.—Jennie E. Nelson.

HAVE YOU EVER TRIED

Cooking apricots and dried peaches together?

Combining in a salad cold mint, cooked dried beets, and carrots dressed with mayonnaise?

Putting a sprig of mint in the water in which potatoes are boiling to give them an odd and delicious flavor?

Serving salmon with orange juice instead of lemon?

Cooking cranberries with prunes?

Adding three or four cloves when boiling veal or tongue to flavor them?

Making almond and rose flavor together in making angel food cake?

Using equal parts of cold boiled macaroni, cooked diced carrots, and canned or fresh peas to make a novel salad?

Cooking a few slices of lemon with prunes, or cooking a small bag of spices with them?—Todays.

Add Cold Rice to Waffles

Try adding a cup of cold cooked rice to your waffles, they will always be tender.

The Corner Stone of the Community

HOUSEWIFE'S MARKET PHONE DIRECTORY

Name	Address	Phone
Grocery		
Market		
Laundry		
Ice		
Dairy		
Cleaner		
Hardware		
Physician		
Drug Store		
Attorney		
Tailor		
Dressmaker		
Garage		
Printer		
Maid		

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YOU HAVE TRIED THE REST — NOW TRY THE BEST
MOTHER KERN'S MUSTARD
Your Grocer Has It For You

BIRTHDAY DIRECTORY

Name	Addresses	Date Born

DEVON TRUST AND SAVINGS BANK
CLARK ST. AT DEVON AVE.

SPECIAL ADDRESSES

Name	Addresses	Phone

GROSS BROTHERS
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YOU HAVE TRIED THE REST — NOW TRY THE BEST
MOTHER KERN'S MUSTARD
Your Grocer Has It For You

CALENDAR

1927

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